

Strawberry & Champagne Truffles Tiramisu for 2 Soufflés

DESSERTS

M A G A Z I N E

Issue #6

...for people who eat dessert first.



Ooh...Chocolate!

www.dessertsmag.com

EDITOR'S NOTE

Not all chocolate is created equally. There are many variables into creating chocolates. That said, choose chocolate based on how it is going to be used. Some chocolates will lose their flavors when used in baking or frozen. Some chocolate is more acidic, some smoother, some has a pronounce vanilla flavor, and some have hints of caramel.

The making of chocolate confection techniques is very different from the baking methods. In this issue, you will find a brief basic introduction on how to make chocolate confections at home. You will need to have a good working knowledge on the chocolate tempering process to become proficient at working with chocolate and to eventually be able to create your own creation. Be patient, get to know the chocolate, and practice, practice, practice. I highly recommend **Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner and Making Artisan Chocolates** (this is the perfect book to start making chocolates on a smaller scale at home with simple tools that you probably already have in your kitchen) to further your knowledge on the art of making chocolate confections.

Luckily, nowadays, you do not have to travel far to enjoy fine chocolates or learn how to make them yourself. We found fine chocolatiers across the country that will deliver to you. Lastly, since not many people have the time to make desserts or have a big family, we included easy, make-ahead, smaller portion and freezable chocolate recipes. Live, Be merry, Eat chocolates with all your senses!

Until next issue,

Vera Shepherd

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On the Cover: Chocolate Temaki, photographed by Yudi Shimmori

Top 10 Chocolates

MADE IN

3. Fran's Chocolates Seattle, WA

Nowadays you do not have to go far to have a great box of chocolates. Here's a list of ten best artisanal Chocolatiers from across the country that uses not only the finest and freshest ingredients but deliver right at your doorstep. Find out more about our five favorites listed in alphabetical order in the following pages. When it comes to fine chocolates only the best will do.

6. Jin Patisserie Venice Beach, CA

For a taste of 'East Meets West', Kristy Choo is known for infusing exotic Asian flavors such as Black Sesame, Yuzu, Mango, Basil, Jasmine, Hanami Tea, Lemongrass, Clove, and Chrysanthemum perfectly in her chocolates. www.jinpatisserie.com

9. Cioccolato Pastry Shop Jackson, WY

Oscar Ortega combines his Mexican heritage in his chocolates such as Cinnamon, infused with the finest Vietnamese cassia cinnamon and Tonka beans in a delightfully warm and slightly bittersweet combination; Oregano & Earl Gray Tea, lippia leaves from Mexico and earl gray black tea infused in perfect harmony with a single rare cocoa bean from Ecuador; Mexican, Mexican style processed cocoa beans with a blend of Mexican spices; Goat Milk Caramel, a unique caramel and smoky goat milk into a tremendous truffle; Black Sesame Seed & Tamarind, the sour and sweet Northern Africa tamarind with the nutty and slightly sweet flavor of black sesame seed. www.cioccolato-pastryshop.com

2. Christopher Elbow Chocolate Kansas City, KS

4. NoKA Chocolate Dallas, TX

**1. Candinas Chocolatier
Verona, WI**

**5. Vosges Chocolate
Chicago, IL**

**7. Norman Love Confections
Fort Myers, FL**

Love is known for making his own chocolate with brilliant colors hand-painted or airbrushed into the molds and for using fresh ingredients like bananas, ginger and coconut. If you are looking for something different, try the roasted pineapple truffle and the Granny Smith apple truffle. www.normanloveconfections.com

**10. Garrison Confections
Providence, RI**

Andrew Garrison Shotts line of artisan chocolates is intensely flavored and beautifully crafted with European style and American flavor such as Sunday Morning, milk chocolate maple ganache over a bacon ganache, covered in milk chocolate; and the Cranbanero, cranberry pate de fruit over a habanero spiced dark chocolate ganache, covered in dark chocolate. www.garrisonconfections.com

**8. Tumbador Chocolate
Brooklyn, NY**

Jean-Francois Bonnet creates his chocolates from single origin, organic and fair trade chocolate balanced with flavors of exotic fruits, spices, fresh herbs and regional flavors like Provencal pastis, Canadian whisky, Vermont maple syrup, and Georgia peanuts. www.tumbadorchocolate.com

1. Candinas Chocolatier, WI

Marcus Candinas learned his trade in an apprenticeship program in Switzerland. This has enable him to work with the best in his field. He started his small company in Verona, Wisconsin. Since 1994, he has been creating the richest flavors and smoothest textures using the finest ingredients as his palette. Whether the chocolates are round or square, all are filled with a creamy, flavorful, not overly sweet fillings for which Candinas has earned its reputation. Candinas specializes in truffles with ultra-thin shells. Our favorites are: the Caramel Truffle with a semi-liquid, oozing filling; the Chai Truffle a perfect blend of spices; and the Milk Chocolate Hazelnut with a crunchy creamy filling. For more information visit www.candinas.com



CANDINAS

9

Caramel Truffle

Jasmine & Green Tea

Chai Truffle

Dark Caramel

Dark Chocolate

Champagne Truffle

Milk Chocolate Hazelnut

Raspberry Truffle

Irish Creme



"The Caramel Truffle...When you pop the chocolate shell in your mouth a creamy, semi liquidy filling oozes out and melts in you mouth... oh, sooo good..."

Up Close and Personal with Markus Candinas...

1. What's unique about your chocolates?

Primarily, we do what everybody else talks about but fails to deliver: A truly fresh product made with the best ingredients. Secondly, it is a level of experience and an understanding, or perhaps I should say, an appreciation of the subtlety of different flavours.

2. How should one taste your chocolates?

Chocolate should be enjoyed at room temperature and, like most any other food, it should be eaten fresh.

3. Do you see any trends emerging in the chocolate industry in the United States?

More spin. As more and more people get into the chocolate business with less and less experience, they are all coming up with more propaganda and more hot air to try to distinguish themselves as experts. I recently listened in on a forum where a new candy-maker was talking about fine chocolate. It was his assertion that one can distinguish fine chocolate because it has "snap"; I thought to myself, that's true. But then again so does a lot of bad chocolate, and rice krispies for that matter. In the future it will be increasingly important to trust your taste buds; to compare things side by side.

4. How many chocolate flavors do you have?

It's hard to count how many flavours that we've had over the 15 years we've been in business, but we generally have 12-15 varieties on any given day with the assortment changing almost daily.

5. How many shops do you have right now and where are they located?

We have two shops; both are located in the Madison(WI) area with all of the chocolates made in our original Verona WI facility.

6. Essential tool(s) for chocolates making at home: A bowl and a whisk.

7. Any tips for making chocolates at home?

Make things that you can't buy. In other words, make things that you should consume immediately like a mousse or a dessert/chocolate hybrid. And whatever you decide to make, use the best ingredients you can find.

8. What are your thoughts of pairing chocolates and beer?

I'm a chocolate expert and, as such, I do not have a precise answer. But if I had to pair the two, I would look for a bold beer, perhaps one that has a subtle sweetness. I might even consider a welsh favourite like Guinness and black where a small amount of cassis is added to the beer.

9. Which wine would you pair with your chocolates?

Here again, I'm not an expert in wine but I would seek out a nice port or dessert wine such as a muscat or an ice wine.

10. Favorite restaurant(s):

There are more than a few great restaurants around the country and, of course, the world. I always like places that are willing to make very simple things but make them extremely well. I think it's no surprise that these are the establishments that can also do complicated dishes terrifically. To give you a more direct answer, "Blackbird" in Chicago, "L'Etoile" in Madison, and "Coquette" in Milwaukee are three places here in the Midwest that I enjoy frequenting.

11. Favorite cookbook(s), if any:

I think that any book or other that inspires you to make the most of a dining experience is gold.

12. What do you do when you are not making chocolates?

Eating them... and other fine foods.

www.candinas.com

2. Christopher Elbow Chocolate, KS

Christopher Elbow landed his first cooking job at the Lincoln Country Club in 1992, while attending the University of Nebraska. After graduating in '96 with a Bachelor of Science degree in Restaurant and Business Administration, he returned to Kansas City to head up Shiraz Restaurant. Three years later Christopher landed in Las Vegas to help celebrity chef Emeril Lagasse open Delmonico Steakhouse at the Venetian. Shortly after that he moved to Paris – as in the Paris Resort and Casino – to help acclaimed chef Jean Joho open the Eiffel Tower Restaurant.

Christopher returned to Kansas City the following year and briefly resumed his role at Shiraz before accepting the pastry chef position at the American Restaurant. It's here that he began perfecting his chocolate-making skills. Before long, he was offering limited quantities of his new creations to local markets. Demand increased, and, to satisfy it, Christopher started his own company.

Each chocolate is an edible work of art with brilliant colors hand-painted or airbrushed into the molds before they are filled with a mixture of fine chocolate and exotic ingredients such as passion fruit, chili spiced and curry powder. His hand dipped chocolates are just as equally amazing. The caramel chocolates are infused with French lavender, strawberry and balsamic vinegar, rosemary, fresh roasted coffee, California Cabernet Sauvignon to name a few and enrobed with a thin shell of chocolate.

www.elbowchocolates.com

Inside our 16-Piece Collection...





The Banana Foster is just like the classic dessert with hints of bananas and creamy caramel flambeed with rum.





Other favorites of ours are:
The Jamaican Rum, made of chocolate ganache infused with dark Jamaican rum.

The Citrus Caramel, made of caramel perfectly infused with orange, grapefruit and tangerine.



*** Editor's Favorite**

Persian *

Almonds with a Persian spiced ganache...saffron, clove, cardamom, cinnamon and orange blossom.



Bourbon Pecan

Pecan marzipan topped with a dark chocolate ganache made with the best Bourbon whiskey.





Fresh Lime

A milk chocolate ganache infused with fresh lime juice and zest.



Pineapple *

Milk chocolate blended with fresh tropical pineapple and a splash of white rum



Raspberry

A layer of fresh raspberry pate de fruit topped with a dark chocolate-raspberry infused ganache.



Tanzanie *

Ganache of 70% cacao from Tanzanie



Cherry

A layer of Morello cherry pate de fruit topped with a dark-cherry infused ganache.



Dark Milk

Chocolate ganache made with 51% dark milk chocolate

3. Fran's Chocolates, WA

Fran Bigelow owner/chocolatier, opened her first patisserie and chocolate shop twenty five years ago and she has been credited for starting the artisan chocolate movement in the United States.

Fran's love for celebrations and the pursuit of joy are present in her chocolates. When you savor the first bite of one of her creations you can taste the care and consideration it took her to maintain the purity of chocolate and pair it with the finest ingredients. She hand picks each ingredient not only to complement but to enhance the chocolate experience. Taste the "joie-de-vivre" in her luscious truffles. For more information visit www.franschocolates.com

1. DARK CHOCOLATE ESPRESSO roasted espresso chocolate ganache. For those who are in search for a strong dark chocolate espresso experience.

2. ORANGE Fresh orange zest and splash of Grand Marnier give this a new twist on a classic favorite.

3. PURE BITTERSWEET Bold, deep and rich 66% bittersweet ganache.

4. PURE MILK CHOCOLATE rich milk chocolate ganache with caramel undertone.

5. BITTERSWEET IN WHITE A rich dark chocolate ganache dipped in pure white couverture.

6. DARK CHOCOLATE CARAMEL Soft, smooth caramel chocolate ganache.

7. SINGLE MALT WHISKEY Aged single malt whiskey blended with dark chocolate ganache.

8. RASPBERRY Fresh raspberry puree with a hint of Framboise chocolate ganache. Rich and refreshing.

9. HAZELNUT CRUNCH Ground fresh-roasted caramelized hazelnuts mixed with milk chocolate ganache.

10. PURE WHITE CHOCOLATE White chocolate ganache lightly flavored with a few drops of orange blossom water.

11. PURE DARK Chocolate ganache with a perfect balance of bitterness without being overwhelming.

12. OOLONG TEA Ali San Oolong Tea blended with rosebuds and blue cornflowers infused in dark chocolate ganache.

What's in a 12 pc
assorted Fran's
Chocolates truffle
box?



Our favorites...

7

8

9

10

11

12

*"Rich...
luscious, not
too sweet..."*



CAUTION!

Fran's Gray Salt Caramels in Dark Chocolate are highly addictive. Watch out for the Smoked Salt Caramels.

Up Close and Personal with Fran Bigelow...

1. What is unique about our chocolates?

I would have to say it is the taste. We strive to bring out the true flavor of the chocolate and other ingredients we use. I have always believed in flavor over sweetness and that has guided us over the 26 years we have been in business. Only the finest, all-natural, local and organic ingredients are used. Milk and cream from Fresh Breeze Organic Dairy in Washington, roasted hazelnuts from the Willamette Valley in Oregon and peppermint grown in the Yakima Valley. We also use a custom blend of premium Valrhona Chocolate. All our confections are made daily, by hand, in small batches, to achieve this flavor.

2. How should one taste chocolates?

You want to engage all of your senses. Smell, sight, touch, sound and finally taste.

Look at the chocolate. It should be glossy and bright. Break the piece of chocolate. It should break firmly and crisply. Hear the snap when you break it. The snap indicates it is in temper and should melt smoothly on your tongue.

Smell is the most complex. Sniff the chocolate for the aroma. Rub it between your thumb and index finger to warm it and to release these aromas.

Place the chocolate in your mouth and let it melt on your tongue. It should have a smooth feel. The taste should become apparent once the chocolate starts to melt. This will release the aromas. The aroma will help determine how the chocolate tastes. The balance of a good chocolate depends on the triangle of bitter, sweet and acidic. The sugar or sweetness should not be discernible. Acidity should be low. The hint of it should be delicate and add a fruity note. The bitterness should be perceptible, but should remain pleasant. The astringency or tannin determine the balance. They should be rounded and unobtrusive.

3. What trends do you see emerging in the chocolate industry in the United States?

Very high quality chocolate. Consumers are searching it out and looking for it. Consumers

are realizing that chocolates are very different and have very different flavor components. They are becoming more selective in what they enjoy. Chocolate is following in the footsteps of coffee and wine. Learning more about the differences and taste. This can depend on the % of cacao in the chocolate, (from semi-sweet to extra-bittersweet), where it was grown (the terroir), and the manufacturer (how the beans were chosen, blended and roasted). Premium chocolates develop their taste slowly and then remain pleasantly on the palate with a wonderful finish.

4. How many flavors do you have?

We have about 30 different chocolates. We also have other seasonal offerings, special chocolates by season as well as different specialties for the Easter and Valentine holidays.

5. How many shops do you have right now and where are they located?

We have three retail shops: 1. University Village in Seattle: 2626 NE University Village Street, Seattle; 2. Bellevue: 10036 Main Street, Bellevue; and, our third was just opened in November 2008 in downtown Seattle, at the Four Seasons Hotel: 1325 1st Avenue, Seattle.

6. What is/are your favorite chocolate(s)?

Favorite chocolate – depends on my mood and the time of day. I really enjoy them all!!

7. What is the future for Fran's Chocolates?

Future for Fran's is to continue what we have been doing from the beginning. Continue to bring our customers the great taste they enjoy and expect in our chocolates. Search out the finest ingredients and bring the great flavor of pure chocolate to life.

8. What is/are essential tool(s) for chocolates making at home?

The tools I consider essential for making chocolates at home are a scale and thermometer. It is also nice to have a marble, but you can use any smooth cool counter to work with chocolate.

www.franschocolates.com

4. NōKA Chocolate, TX

N Ō K A CHOCOLATE

Katrina Merrem is the mastermind behind NoKA Chocolate. NoKA Grand Cru Truffles is the finest, handcrafted single-estate dark chocolate truffles. Each one-of-a-kind morsels is made with a minimum of 75% cacao single-estate dark chocolate from the finest cacao regions (Venezuela, Ecuador, Cote d'Ivoire, and Trinidad) and fresh organic cream. NoKA Truffles are in the most pure form with no flavors and emulsifiers added. Each truffle reveals the essence of the origin providing an unadulterated journey through the finest cacao regions in the world. NoKA Chocolate are made for the purist in all of us. For more information please visit www.nokachocolate.com

ENCORE



VIVIENTE

Venezuela. Bright, lively, invigorating. Light, hints of citrus

CARMENAGO

Ecuador. Dark, provocative, tenacious. Dark berries finishing with a mild earthiness

BAMBARRA

Cote d'Ivoire. Aromatic, Captivating, Vibrant.. Sweet aroma of toasted coconut and hints of burnt caramel

TAMBORINA

Trinidad. Intense, Complex, Vibrant. Flavor of sweet-tart ripe cherries followed by mild tobacco notes and a long, dry finish.



Up Close and Personal with Katrina Merrem...

1. What was your last job before becoming a Chocolatier?

We lived in the Turks and Caicos Islands, which is just south of the Bahamas, and I was a Professional Accountant. I held professional accounting qualifications in both Canada, which is where I am originally from, and in the US where I had previously worked.

I decided one afternoon, while gazing at the famous Matterhorn Mountain in Switzerland on the most beautiful day that I was going to quit my job and do something that I personally found more fulfilling. Quitting my job was essential for me because I had become so intense about working that I never allowed myself time to think about anything else. I had let my hobbies and passions fizzle. Taking that time off allowed me to explore and rediscover some of my old passions and discover some new ones!

2. Did you have any formal training in chocolate making?

When I couldn't find the type of classes that I was looking for I decided I would travel, read, and use good old fashioned trial and error as my guide. I went to Europe and visited tradeshows, chocolate factories and chocolatiers. The hospitality and willingness to share knowledge in Europe was incredible and for that I am truly grateful. When I first started working on my truffle recipe I can still see the trays and trays of truffles. Each batch made slightly different than the one before. I was very determined to achieve a distinct shape, texture and taste. With time, tears, laughter and excitement our truffles were born. It was exactly what I had been looking for!

3. Which wine would you pair with each NoKA single origin truffles?

I would suggest people do some exploring of their own! I will tell you that we have enjoyed and our customers have enjoyed pairing different types of champagnes with the truffles, from a Brut to a Rosé. The truffles are made with dark chocolate and so I wouldn't try anything too sweet as it would overpower the truffles. Have fun with the bubbles and the texture of the ganache as it melts on your tongue. Because the truffles are made with dark chocolate we have also had terrific pairings with red wine. As with the Champagne, the wine should not be too sweet. Let your taste buds decide!

4. Have you ever held a wine and chocolate tasting party?

These are incredibly fun! Tasting our chocolates with wine is such an incredible sensory experience. When you taste the chocolates alone and the wine alone they have such unique characteristics. When you taste them together it creates this third experience that you simply could not create by tasting them alone! It is so much fun seeing people's faces light up as they experience both chocolate and wine in a way they have never experienced before. Smiles all around!

5. How should one taste chocolates?

I think that different types of chocolates should be tasted differently. For us we want people to really experience the incredibly unique natural aromas, flavors and textures that the different types of cacao have. Since there is absolutely no flavoring added, not even vanilla, which is the most common flavor added to chocolate, for many people it is the first time they have tasted chocolates this pure before and it truly is a sensory delight.

It really engages all of your senses and I must mention how key the aroma is to the tasting experience. In fact, I have read that studies

show that 80-90% of what our brain perceive as taste is actually derived from our sense of smell!

But I think the two most important aspects when tasting chocolate, that I think are also true in life, are that you must be present and you must be patient. What I mean by present is that there is usually so much going on in our lives that we forget to slow down and stay in the present moment long enough to taste the chocolate. We tend to just eat it, as we think about all of the other things we need to do after we eat the chocolate. By patience, I mean that you have to let the chocolate melt. The melting of the natural cocoa butter is what releases the flavor and so if we just chew and swallow the true flavors will never be experienced. If the chocolate isn't melting it's likely because it contains emulsifiers or is very high in sugar and so your mouth simply can not melt it. That's why ingredients are so important.

We include our Optimal Tasting Guide in each box so whether you are by yourself or sharing with friends you can do your own chocolate tasting!

6. How many shops do you have right now and where are they located?

We currently have two retail locations. One is at NorthPark Center in Dallas and the other is at Tokyo Midtown, in Tokyo, Japan. Both of these shopping centers are absolutely beautiful and we are so pleased with these locations.

7. What is/are your favorite restaurant(s) in your city?

When I first came to Dallas I was awestruck by the number of restaurants here. It would take years to try them all! I will name a few that I really enjoy but trust me there are many more on my list that I enjoy and even more on my list to be tried!

I really like the seasonal variety and creativity

of Craft. I love to try new foods and share, so I like Craft's family style side dishes. Fearing's also is incredible for a special night out. The menu is outstanding and Chef Dean Fearing's creations are incredibly delicious! There is also a little sushi restaurant that I walk to, called Yutaka. It's very small and the wait can be long but it's worth it! And I must mention this fabulous restaurant called Local. I love their philosophy about food, very pure, very natural and absolutely delicious! I told you once you get me started...

8. What is/are your favorite cookbook(s)?

I have to say the recipes I like most are the one's I have collected from my mother. I remember as a child, my friends that would come over after school would always want to stay for dinner! One thing that I have learned is that no matter how closely I follow the recipe or how hard I try it just doesn't taste like Mom's... I think that's one of the greatest things about recipes. We can all put our personal touch on the recipes that we try.

9. What is/are your favorite dessert(s)?

I prefer desserts that are not too sweet, hence, my love for dark chocolate! That is why I tend to stay away from chocolate desserts. Many of them are much too sweet for me.

I'd have to say key lime pie and I mean a real key lime pie has to be one of my favorites. Incredibly tart and the crust must be made from graham cracker crumbs and real butter! Fresh seasonal fruits and refreshing sorbets are also at the top of my list.

10. What is your favorite out of the products you make and why?

Do I really have to pick a favorite? For me it really depends on time of day, atmosphere and

how I'm feeling. Sometime's I want the vibrant complexity of the Vivienté in the Vintages Collection which are the solid pieces of chocolate and sometimes I want the Bambarra Truffles as it reminds me of a childhood treat. They are all so unique.

11. How should one store chocolates?

This question made me laugh. Someone once said to me, after I finished telling them how to store the chocolates, that "You mustn't store the chocolates, chocolates are for eating". How could I argue with that?

Storage and shelf-life really depend on the ingredients. For example, we make our truffles using a fresh organic cream, and so they are best enjoyed within 7 days. Our solid chocolates do not contain dairy and they can be stored for much longer periods of time if stored correctly.

Chocolates in general are best stored in a cool, dry environment away from direct sunlight. Most do not need to be refrigerated but this will extend the shelf-life. Chocolate absorbs both odor and moisture very easily and so if you plan to store chocolates in the refrigerator be sure that they are tightly sealed to protect them. It's also important to let them warm up to room temperature before opening them, to prevent condensation from forming on the chocolates and to enhance the tasting experience.

12. What's next for NoKA Chocolate?

We just recently opened our store at the NorthPark Center so we have been spending much of our time there. We love talking with our customers and hearing their stories about the chocolate tasting they did with their favorite wine or the surprise gift they shared with their sweetheart or the chocolate confessions from the lady who treats herself to a little indulgence and does not feel guilty about not sharing! Valentine's Day will soon be upon us! www.nokachocolate.com

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illy a casaSM Espresso Membership is more than home delivery of the world's finest Italian espresso coffee. It's a way to ensure that your discerning taste is satisfied. illy is the preeminent choice of connoisseurs, four-star restaurant chefs and fine hotels around the world. Now you can enjoy illy at home, and receive exclusive member benefits:

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5. Vosges Chocolate, IL

Katrina Markoff is known for infusing rare spices, flowers, even cheeses and olives from around the world and combining them with premium chocolate. Katrina still utilizes the original methods of French confectionery artistry that she learned during her training at Le Cordon Bleu in Paris.

Try Vosges Collezione Italiana, Katrina perfectly combined Italy's finest artisanal ingredients — Taleggio cheese, Tuscan fennel pollen, and several more flavors — in this truffle collection. In this collection you will taste:

1. **Rooster:** Taleggio cheese + organic walnuts + Tahitian vanilla bean + bittersweet dark chocolate
2. **Sale del Mare:** Sicilian sea salt caramel + milk chocolate + pine nut
3. **Polline di Finocchio:** Wild Tuscan fennel pollen + dark chocolate
4. **Olio d'Olive:** First press extra virgin olive oil + white chocolate + dried kalamata olives
5. **Balsamico:** 12-year aged balsamic vinegar + dark chocolate + Sicilian hazelnuts

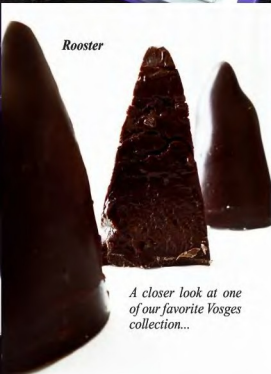
This could be the most odd combinations you have ever tried, but you won't be disappointed. Katrina has thoughtfully combined the flavors and designed each truffle in the tasting process. The unique shape of the Rooster is not a mistake. It's designed to introduce you to the flavor of Taleggio cheese and chocolate one bite at a time...with each bite the intensity of the flavors increases...Luring you to take one more bite and leaving you wanting more.

Every bite is a discovery of flavors... the only bad thing, is that it leaves you craving for more.... www.vosgeschocolate.com





Olio d'Olive



Rooster

A closer look at one of our favorite Vosges collection...



Sale del Mare



*"This truffle will open your mind
to new possibilities"*

How to savor the Rooster...

1. Close your eyes.
2. Take three deep, deep breaths.

3. Bite into the crowning tip of the chocolate. Hold the chocolate on your tongue and press it to the roof of your mouth...You will sense a touch of Taleggio and a hint of vanilla.

4. In the 2nd bite, it brings you deeper into the heavy and rich texture dotted with toasted walnuts. The aroma is steeped with a thousand complexities, yet there is harmony. As the salt hits the palate it meets the sweetness of the chocolate, the one constantly begging for the other to be complete.

5. The 3rd bite...the flavors come together. You are submerged deeply in a moment of now and with this last bite, all you crave is just one more...Luckily, you can always order more. www.vosgeschocolate.com

Here's what Katrina suggest to pair with this collection:

a muscato d'asti with dried peaches and curry spiced pecans
my favorite, Swanson Vineyard's Alexis wine a cabernet, syrah blend
a spicy grenache, Australian style
a fruity dessert
after artichokes
just before oysters

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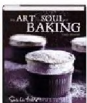
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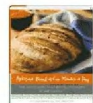
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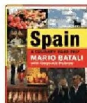
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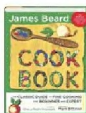
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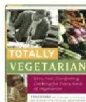
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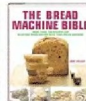
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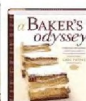
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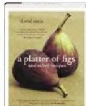
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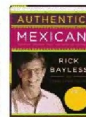
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chipotle chile powder. Pump'd full
of flavor! www.verechocolate.com



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Watch and learn how Michael makes Wild Firecracker Truffles, tips, and more.

When it comes to giving a little heat to your chocolate nobody knows it better than Chef Michael at Chuao Chocolatier. The **Firecracker Truffles**, have a gooey creamy caramel fudge center infused with a touch of chipotle and salt, then coated in dark chocolate and popping candy. You will taste the chocolate, hear the popping, and feel the heat from the chipotle. The ultimate multisensorial chocolate truffles!
www.chuaochocolatier.com



ChuaO Chocolatier **ChocoPod Spicy Maya** is made of 60% chocolate, with a modern twist on the Mayan's ancient hot chocolate recipe made with a special blend of pasilla chiles, cayenne peppers, and cinnamon. These ChocoPod chocolate bars pair perfectly with coffee to spice up the coffee drinker's daily ritual. www.chuaochocolatier.com

Since 2002, Chuao (pronounced chew-WOW) Chocolatier has been creating unusual, unexpected and delicious flavors using their secret blend of premium chocolate and fresh natural ingredients combined with their Venezuelan heritage. The brothers, Chef Michael Antonorsi and Richard Antonorsi, now San Diego residents, named the company Chuao Chocolatier after the legendary cacao-producing region of Chuao located in central Venezuela. Chocolate is part of their roots, as their ancestors once ran a small family farm that was an important part of the criollo cacao plantation industry. Chuao Chocolatier has cafe locations in the San Diego County, CA and in Miami, FL, where you can enjoy hot chocolate beverages, fresh pastries, gelatos and decadent seasonal creations. www.chuaochocolatier.com

Click to Play Video



Learn more about Chuao Chocolatier...the beginnings, the chocolates, the future, and perhaps a few secrets...

"Chuao Chocolatier offers what we call, The True Taste of Chocolate®. It's an experience that goes beyond just eating chocolate and moves you to the perfect balance of spices and other fresh, natural ingredients. It's a sensory experience that with each bite arouses you through unusual, unexpected and delicious taste sensations." – Michael Antonorsi, owner/chef of Chuao Chocolatier

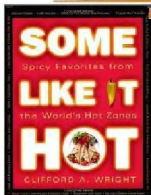


Mark Harkins, Sugardaddy's Executive Chef, proves that 'hot chocolate' doesn't have to be served in a cup. The Aztecs were the first to mix hot chocolate with hot chili pepper to make a really special beverage. Sugardaddy has taken this exotic beverage idea to the brownie to create Sugardaddy's Fiery Brunette made with a blend of rich chocolates and a hint of heat. The perfect potion to fire up your life. Find out more about Sugardaddy's NEW! Fire & Spice Collection at www.sugardaddys.com



Get this...

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Some Like It Hot: Spicy Favorites from the World's Hot Zones

If you are one of those spicy-food lovers who constantly strives to test your heat capacity -- or if you're just one of those people who really appreciates the nuances of piquant cuisines, this fun and feisty collection of recipes is for you. Clifford Wright is the author of several cookbooks, including *Real Stew* and *Little Foods of the Mediterranean*. He won the James Beard Cookbook of the Year Award for *A Mediterranean Feast*. In *Some Like It Hot: Spicy Favorites from the World's Hot Zones*, Cliff has followed the equator in search of authentically spicy dishes, and he recreates them here with Meat-Stuffed Chiles from Peru, Chile Verde from New Mexico, "Tablecloth Stainer" from Oaxaca, Egusi Soup from Nigeria, "Sauce that Dances" from Algeria, Hot and Sour Shrimp Soup from Thailand, "Ants Climbing a Tree" from China, and about 300 more deliciously fiery foods.

Each recipe has a heat index, so you know what's going to be subtly spicy and what's truly incendiary. If you are looking for that next "hot" thing, this is where you'll find it.

Chili Salt-N-Pepper Shaker Set



Two Dogs Designs Chili Peppers Chef's Barbeque Apron



Chili Pepper Light Set



Pick a Pepper 13" Oven Mitt

Chocolate: Inside & Out

The process to make chocolate starts with about six months old multicolored egg-shaped pods harvested by hand from cacao trees. Next, their seeds and pulp ferment to deepen flavors and remove bitterness. They are dried and roasted to elicit their aroma, color and rich flavor.

Subsequently the cacao seeds are cracked open, revealing flavorful nibs. The cacao nibs are finely ground to make chocolate liquor, a thick liquid of cocoa butter and cocoa solids. Sugar, vanilla and additional cocoa butter are added to the liquor during conching resulting in the following mouth-watering chocolate specialties:

Cocoa, the cocoa solids are removed from chocolate liquor, pressed into a cake, then pulverized into a powder. Dark, mild-flavored Dutch-process cocoa is treated with alkali to neutralize some of cocoa's harsh acid compounds.

Unsweetened Chocolate also known as, baking or cooking chocolate, unsweetened chocolate is about 45% cocoa solids and 55% cocoa butter.

Bittersweet Chocolate contains at least 35% chocolate liquor. The higher the percentage, the darker and more bitter the chocolate.

Semi-Sweet or Dark Chocolate usually contains 15% to 35% chocolate liquor, gently bitter and mildly sweet.

Milk Chocolate, in this all-American favorite, milk and/or milk solids replace some of the chocolate liquor, generally less than 15%, making for chocolate that's smooth, sweet and mild.

White Chocolate, a creamy concoction of cocoa butter, milk solids, sugar and vanilla. In the United States, white chocolate must be at least 20% cocoa butter (by weight), at least 14% total milk solids, at least 3.5% milk fat, and less than 55% sugar or other sweeteners. Read the label to make sure that it contains cocoa butter

and not palm oil or cottonseed oil.

Great News, Chocolate Is Good For You!

Chocolate lovers take heart! Dark chocolate is packed with high-quality polyphenol antioxidants that may promote overall cardiovascular health. Cocoa beans also contain flavonoids as those found in tea and red wine, which promote healthy cholesterol levels and act as antioxidants.

Chocolate is full of phenylethylamine, a naturally occurring substance in the body believed to help ward off the blues, as well as stearic acid, a unique saturated fat thought to help lower cholesterol. How's that for proof that eating chocolate in moderation may make you happy and healthy?

As if that isn't enough to convince you to dig in, chocolate also provides many of the daily nutrients, read the label!

How to Melt Chocolate

The melting point of cocoa butter is just below 98.6°F, the body's average temperature, that's why chocolate "melts in your mouth?" In order to melt chocolate properly, outside of

your mouth that is, gently heat the chocolate (115°F or less) to avoid scorching it. Here are two simple ways to get the job done:

Double Boiler Method

Put chopped chocolate into a double boiler or heatproof mixing bowl set over a pot of gently simmering water and stir gently until the chocolate is completely melted and smooth. (Make sure the bowl doesn't touch the boiling water or the chocolate may burn.)

Microwave Method

Heat chopped chocolate in a heatproof bowl at half power, stopping to stir it gently every 30 seconds. Microwave until the chocolate is melted about two-thirds of the way through and continue stirring it until smooth.

WARNING: If moisture gets into the melted chocolate it will seize and turn grainy.

How to Temper Chocolate

Couverture chocolate must be tempered before it is used in confectionery for dipped or molded chocolates. Tempered chocolate gives a desirable glossy appearance, has a smooth mouth-feel. It also makes the chocolate easier to handle as a solid. It gives a 'snap' to the chocolate when you bite into it and it will not melt at room temperature once it sets. If you don't temper the chocolate, it can result in a dull, matte appearance, develop spots, and be soft to the bite.

Scientifically speaking, tempering helps establishing beta crystals in a portion of the cocoa butter. This type of crystal is highly desirable in couverture. This is established within a narrow temperature range. For dark or bittersweet chocolate, it occurs between 88°F and 90°F, with the optimal target being 89°F. For milk chocolate, the range is 86°F to 88°F, with the optimal temperature being 87°F.

Tools of the Trade

Before you start make sure everything is perfectly clean and dry.

Double boiler

Rubber spatula

Thermometer, reads from 40-140°F.

Cutting board

Chef's knife

Hot water 120-130°F.

Several small towels on which to place utensils when not in use

Parchment, waxed paper, or aluminum foil

Selected molds, for molded chocolates

Sheet pan on which to place wet, dipped pieces

The first step is breaking the chocolate into one-half to one-inch across. Use a cutting board and a strong, short blade knife. Insert the tip straight down into the chocolate until the chocolate cracks.

The Three Methods to Temper Chocolate

There are many ways to temper chocolate. Each person has their individual preferences, although if you have never tempered chocolate before, the first method is the best. Other alternatives follow for those who wish to experiment, learn and compare methods.

METHOD #1

The best method for newbies.

1. Place about 3/4 of the chopped chocolate into a double boiler or heatproof mixing bowl set over a pot of gently simmering water. The water in the bottom of the double boiler should touch the bottom of the top pan when it is inserted or the bowl (if using). Use the hottest tap water of between 120-130°F, or heat water on stovetop to 120-130°F.

2. Use a rubber spatula and gently stir the chocolate in a continually sweeping motion

until about 2/3 of the chunks become liquid and about 1/3 are in soft lumps. The temperature of the melted chocolate will be about 95°F.

3. Remove the mixing bowl or the top of the double boiler and continue stirring to cool the chocolate until the soft lumps disappear and the temperature lowers to 89°F for dark chocolate or 87°F for milk chocolate. At this point the chocolate should be tempered and ready to use.

Notes: To check if the chocolate is in good temper, place a teaspoon of the melted chocolate on a piece of parchment paper and place it in the cooling area to set. The chocolate is ready for dipping and molding when it begins to look dry on the surface, about 3 minutes. If not, continue stirring for another 3 minutes.

METHOD #2

Get to know your microwave before tempering chocolate.

1. Place chocolate pieces in a microwave-proof bowl. Place the bowl of chocolate in the microwave oven. Set power to 50%. Set time to 30 seconds. Heat for 30 seconds.

2. Take the bowl out of microwave oven and use a

rubber spatula in a gentle sweeping motion to stir the chocolate, even if none of it has become liquid yet.

3. Return the bowl to the microwave oven. Heat for 30 seconds more. Remove. And stir.

4. Repeat the intervals of heating and stirring until about two-thirds of the chunks become liquid and about one-third are in soft lumps. The temperature of the liquid chocolate at this point will be about 100°F. Continually stir to cool the chocolate until the soft lumps disappear and the temperature lowers to 89°F.

5. At this point the chocolate should be in temper and ready to use.

METHOD #3

A classic and old-fashioned method that is still used by many professionals today. It is a helpful method for reheating previously tempered chocolate that has bloomed.

1. Melt chocolate pieces in the top pan of double boiler over water that is about 130°F.

2. Stir the chocolate using a rubber spatula in a continually gentle sweeping motion until all of the chunks become

liquid. The temperature of the chocolate at this point will be about 115°F.

3. Take the top pan off the bottom of the double boiler. Dry the bottom of the top pan with a towel. Change the water in the bottom pan to be 95°F.

4. Pour out one-fourth of the liquid chocolate on to the marble or the backside of a baking tray or other smooth, dry, washable surface. Place the top pan onto the bottom pan of the double boiler to maintain the chocolate temperature at 95°F.

5. With a rubber spatula, mush the puddle of chocolate. Alternately spread and scrape until the chocolate becomes thick and dull. Work the thickened chocolate back into the warm chocolate in the top of the double boiler that shall have cooled to 95°F until there are no lumps. At this point the chocolate should be in temper and ready to use.

If you don't want to deal with all these steps, get yourself a nice tempering machine. All you do is push buttons to tell the machine what type of chocolate you have and it automatically mixes it and adjusts the temperature as needed for a perfect temper.

Get this...

Tools that facilitate...

Endurance COCO-F Chocolate Chipper Fork

This 7.5-in. stainless steel tool is a must-have if you are serious about chocolate. The six 1.75-in. prongs make easy to break blocks of chocolate into manageable pieces. The 4.75-in. long handle is contoured for comfortable use. www.amazon.com



ChocoVision Revolution 1

If you've ever tried to temper chocolate at home, you know how frustrating it can be if not done properly! If you melt chocolate and simply let it cool, it will set as a dull brown mass with a texture that's chalky and grainy. However, tempered chocolate is shiny, even-colored, crisp and smooth tasting. The key to tempering is to control the temperature of the melted chocolate very precisely. To do so, the right equipment is essential.

With this tabletop machine, the process of tempering is simplified. In just two keystrokes, this fully automatic machine, using forced hot air, creates beautiful chocolate creations like dipped chocolates and other confections! For more information visit www.chocovision.com



Get this...

The most overlooked kitchen tools, but an essential in every kitchen...

The Original Super-Fast ThermoPen Instant Read Thermometer by Thermoworks

Originally designed for professional users, the Super-Fast ThermoPen is chosen by restaurant chains, health inspectors, quality managers and chefs all over the world. This 'Speedy Gonzales' thermometer displays actual internal food or liquid temperatures in only 3 or 4 seconds!!!

Other thermometers make you wait another 20 seconds or more to catch up to the ThermoPen. It ranges from -58 to 572 degrees F. So easy to use! The instrument is switched on by unfolding the probe whereby the display illuminates. Folding the probe back will turn off the unit. The ThermoPen will shut itself off automatically after a few minutes if left on. When using, the very tip should be immersed or penetrated to at least 1/8 inch. It comes with a battery so you can use immediately. The only minus is that the plastic housing is not waterproof, so care should be taken when cleaning. www.thermoworks.com

If the **Super-Fast ThermoPen** is over your budget than get this...



Did You Know?

A "bloom" will develop on chocolate that has been exposed to high temperatures. The good thing is that this doesn't affect the flavor or freshness. To prevent bloom, store chocolate at 60-75°F, well wrapped to keep moisture and odor out.

ThermoWorks The Original Cooking Thermometer/Timer

A must-have! Now with on and off switch! A huge kitchen favorite and preferred by many to monitor roasting temperatures in the oven or on the grill. Great for monitoring oil temperature for frying on the stove. Easily set alarm temperatures and the countdown timer with clear up/down buttons. This unit remains on continuously to prevent someone accidentally shutting it off during use. The battery should still last approximately 1 year and is replaced with a single common AAA battery.



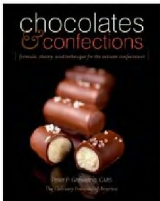
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must have reference books...

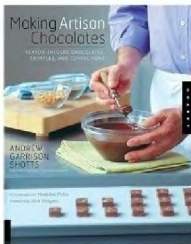
Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner

Chocolate and candy making today is undergoing a renaissance in public awareness and status. Master confectioner Peter Greweling of The Culinary Institute of America demonstrates how to produce world-class confections and provides the in-depth background information candy-makers need to formulate their own signature creations.

This comprehensive book combines artisan confectionery techniques with accessible explanations of the theory and science as well as formulas for use in production. The book contains 140 formulas and variations for beautiful confections, including dairy-based centers, crystalline and noncrystalline sugar confectionery, jellies, and nut center and aerated confections. It is the 'holy grail' of artisan confectionary! www.amazon.com



Making Artisan Chocolates



Forget milk chocolate molded into childish candy bars. Today's chocolate confections use chocolates with high cocoa content and less sugar than previously available and are molded into highly decorated pieces of art. Once only accessible to pastry chefs and candy makers, home cooks can now purchase high-end domestic and imported chocolates in their local specialty stores and the internet. The recent availability of bittersweet chocolates coupled with our access to a global food market and unique ingredients has created an increased interest in artisanal chocolates. Shotts has been at the forefront of this renaissance because of his daring use of unique flavor combinations not typically associated with chocolates, such as chili peppers, maple syrup, and spiced chai tea. Making Artisan Chocolates will show you how to recreate unexpected flavors at home with the use of herbs, flowers, chilies, spices, vegetables, fruits, dairies and liquors. www.amazon.com

The Basic Steps to Make Chocolate Confections

1. PREPARE THE COOLING AREA

Prepare a cooling area to let the dipped confections to cool. The optimal room temperature should be between 65 to 70°F, with low humidity and breezy air movement, provided by a fan or an open window.

2. TEMPERING CHOCOLATE

Follow the steps on page 36.

3. HOW TO MOLD THE CHOCOLATES

Ladle the tempered chocolate to fill the mold. Shake the mold gently to ensure that the tempered chocolate coats the cavities.

Turn the filled mold over the bowl of tempered chocolate to drip out excess chocolate. Gently tap the mold with a pastry scraper or spatula to remove the excess chocolate. Turn the mold up and scrape the top of the mold with a pastry scraper or spatula to clean. Lay the mold on a parchment paper to set completely before filling.

Add the filling and allow to set. Ladle the tempered chocolate over the filled shells. Spread the chocolate evenly with a spatula. Scrape off the excess on top of the mold clean into the tempered chocolate bowl. Place the mold in the refrigerator until the chocolates release from the sides of the mold. Allow the chocolates to come to room temperature before unmolding.

To remove the molded chocolates, turn the mold upside down over a sheet of parchment paper on the counter and tap the mold firmly on the counter, allowing the molded chocolates

to drop onto the parchment paper. Repeat this step until all the chocolates have been released from the mold. Never pry the chocolates from the mold, sharp objects will only damage the molded chocolates and damage the molds. The molded chocolates will only release when it is completely set.

4. HOW TO DIP THE CHOCOLATES

For dipping, have the fillings for the center of the item ready by placing them on a baking tray. Place one item at a time into the melted, tempered chocolate. Coat it. Lift it out of the chocolate and tap off the excess. Place the dipped chocolates on an upside down baking tray that is covered with parchment or waxed paper. The paper helps release the pieces from the surface. The back of the tray helps with good air circulation during cooling.

If the items being dipped have juice, salt or crumbs coming off into the tempered chocolate, it is best to first transfer a small amount of the chocolate into a smaller work bowl and dip from there to keep the whole tempered chocolate clean.

5. COOL THE FINISHED CHOCOLATES

Cooling and setting of chocolates created with tempered chocolate is best accomplished at 65-70° F in a room with good air circulation and low humidity. To do this, place baking trays in the cooling area in the path of a breeze from a fan or open window. This will help remove the heat and humidity, and give the best gloss, set, and snap to the confections. Of course, it will also give the best appearance and taste!

Get this...

Oxo Good Grips Pastry Scraper

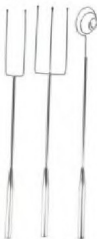


Wide, comfortable nonslip rubber handle, stainless steel blade. Great for scraping, crushing, chopping, and measuring. Inch increments on blade for dividing cookie and pastry dough. Safe to use in dishwasher. www.amazon.com

Marble Board



Danisco Set of Three Stainless Steel Chocolate Dippers



Gets that professional, flawless look with your chocolates using these stainless steel dipping tools. Each piece has a long handle that will let you dip your candies without making a mess. The set includes a three-prong fork, two-prong fork and spiral. www.amazon.com

This marble board is not only used for rolling dough. Use it to temper couverture chocolate and making candies. This attractive marble board has stable plastic feet to protect tables and countertops. 18x18-in. Rolling pin sold separately. www.cooking.com

BITTERSWEET 64 PERCENT

Excerpted from **Making Artisan Chocolates** (Quarry Books)

Using a 64 percent dark chocolate for this piece will result in a nice overall chocolate flavor without being too strong. Makes 42 chocolates.

For ganache:

10 oz (280 g) 64% cacao bittersweet chocolate, chopped
8 oz (224 g) or 1 cup heavy cream
1 oz (28 g) or 1 Tablespoon plus 1 teaspoon light corn syrup
1 oz (28 g) or 2 Tablespoons salted butter, cubed, soft but not melted

For the foot:

5 1/4 oz (147 g) 64% cacao bittersweet chocolate, melted

To dip and decorate the chocolates:

2 pounds (906 g) 64% cacao bittersweet chocolate, tempered

1. To make the ganache: Place the chocolate in a medium-size bowl and set aside. Combine the heavy cream and corn syrup in a small, heavy bottomed saucepan and cook over medium-high heat. Stir until the mixture comes to a full boil. Immediately pour onto the chopped chocolate. Let sit for 2 minutes and then stir to combine. Using a candy thermometer placed in the center of the bowl, check the temperature. Once the ganache has reached 95 degrees F (35 degrees C), stir in the butter. Immediately pour the ganache into the prepared pan. Spread evenly using a small offset spatula, knocking the pan if necessary to release any trapped bubbles. Place the ganache in the freezer for 30 minutes. Once the ganache is firm, remove from the freezer.

2. To add the foot: Remove

the ganache from the pan by picking up both sides of the plastic wrap. Gently flip the ganache over onto a baking sheet covered with a clean piece of plastic wrap or parchment paper, so the ganache is now bottom side up. Peel the plastic off the bottom of the ganache. Heat the foot chocolate in the microwave on 50 percent power for 30 seconds at a time, until it is completely melted. To create a foot, spread a thin layer of the melted chocolate over the chocolate ganache, using a small offset spatula. Place in the freezer for 2 hours to set.

3. To cut the filling: Remove the ganache from the freezer and gently flip onto a parchment paper-lined cutting board so the foot is faced down. Using a sharp, nonserrated knife, trim all four edges. Use

a ruler to mark the ganache on all four sides at 1 inch (2.5 cm) intervals. Match up the notches and cut the pieces into squares. Separate the squares onto parchment paper. Allow the squares to sit overnight at room temperature to dry.

4. To dip and decorate the chocolates: Line a baking sheet with parchment or wax paper. Dip the centers one by one to avoid making a mess. Place each center onto the middle of a dipping fork or large dinner fork, and completely submerge the fork and the center into the tempered chocolate before pulling it back out. Gently tap the handle of the fork. Scrape the bottom of the fork against side of bowl to remove excess chocolate. Angling the fork, place the dipped piece onto the clean parchment paper lined baking sheet to set.



**RECIPE BY ANDREW GARRISON SHOTTS
PHOTOGRAPHS BY VERA SHEPHERD**

We used the tempering machine ChocoVision Revolution 1, to temper the chocolate; and, E. Guittard 64% Cacao Bittersweet Chocolate, for its luxurious chocolate flavor, versatility and consistency. Find out more about E. Guittard Chocolates at www.guittard.com and ChocoVision Revolution 1 at www.chocovision.com

TIPS FOR CHOCOLATES

TIP #1: Store chocolates in a cool place, between 60°F to 75°F. Never in the refrigerator, as any moisture will alter the appearance of the chocolates.

TIP #2: Use low heat when melting chocolate. Chocolate scorches easily and becomes a grainy mass unsuitable for use.

TIP #3: Don't cover melting chocolate with a lid as the steam will collect and fall as water droplets. Use a light cloth cover if needed.

TIP #4: Make sure to use the same brand when blending chocolates such as milk chocolate with bittersweet chocolate. Different companies put different ingredients into their chocolate which might not mix smoothly.

TIP #5: To prevent bloom, do not expose chocolate to wide fluctuations in temperature. Although not appealing visually, it is safe to eat. Just eat with your eyes closed.

TIP #6: If you have a heating pad, cover with a towel and turn on. Set the bowl of melted chocolate on top of the towel to keep the state of the melted chocolate longer.

TIP #7: Chocolate will continue to melt even after it is removed from the heat source. Care in heating is needed as the temperature will rise well after removal from the heat source.

TIP #8: Wear disposable gloves when handling chocolates confections. It will keep from leaving fingerprints on them.

TIP #9: Pour the unused melted chocolate on a parchment or wax paper and spread enough so that it will be easier to handle once it solidify.

TIP #10: Chocolate is very sensitive to odors. Be careful when storing near other foods. Also make sure all utensils are clean and odorless.



*You've got the
Midas touch!*

*Make your chocolates
stand out with a
touch of gold*



Edible Gold Leaf Kit

This pre-packaged kit includes 1 book of 12 Edible Gold leaves, a soft fan brush for applying the Edible Gold Leaf. Each leaf is 2" x 2" sq. Get it at www.ediblegold.com

STRAWBERRIES & CHAMPAGNE TRUFFLES

Recipe and Photograph by Vera Shepherd

*Strawberry and Champagne are perfect together. This recipe was inspired by Chuao Chocolatier Firecracker Collection, www.chuaochocolatier.com. These exciting melt-in-the-mouth truffles are combined with sparkling wine or Champagne and then lightly dusted with strawberry powder giving a faint pink hue to the truffles. The secret ingredient that give these truffles a popping, sizzling, and slight tingling sensation is **Pop Rocks®** candy. Makes about 28 truffles.*

2 oz (84 g) 64 percent bittersweet chocolate, chopped
3 oz (56 g) 38 percent milk chocolate, chopped
2 3/4 oz (77 g) or 5 1/2 tablespoons heavy cream
1/4 oz (7 g) or 1 teaspoon light corn syrup
1/4 oz (7 g) unsalted butter, cubed, soft but not melted
1 Tablespoon Champagne or sparkling wine

1. To make the ganache, place the chopped chocolates in a medium-size bowl. Set aside. Combine the heavy cream and the corn syrup, cook over medium-high heat while stirring constantly. Once the mixture reaches a rolling boil, pour over the chocolate, set aside for 2 minutes. After 2 minutes, slowly stir until all the ingredients are incorporated. Add the butter, strawberry liqueur, champagne, and stir well. Let the ganache sit in room temperature until it is firm enough to pipe, about 30 to 60 minutes.

2. In the meantime, line a baking sheet with parchment or waxed paper. Place the ganache

1 Tablespoon strawberry liqueur

To finish truffles:

1/2 pound (226.5 g) 64 percent bittersweet chocolate, tempered
1/4 oz strawberry powder (optional)
6 oz confectioners' sugar
2 package of 0.33 oz (9.5 g) **Pop Rocks®** candy, strawberry flavor

in a pastry bag or scoop with a spoon. Pipe or scoop small blobs on the prepared baking sheet. Let them dry overnight at room temperature. Roll the ganache into bite-size small smooth round balls. Place on parchment paper and set aside.

3. To finish the truffles, sift the confectioners' sugar onto a shallow baking pan with the strawberry powder. Stir one package of **Pop Rocks®** in the tempered chocolate. Dip the truffles in the tempered chocolate one by one and roll the truffles in the sugar mixture. Let the chocolate set before removing the truffles from the sugar mixture.



We used the tempering machine ChocoVision Revolution 1, to temper the chocolate and E. Guittard 64% Cacao Bittersweet Chocolate and 38% Cacao Milk Chocolate. Find out more about E. Guittard Chocolates at www.guittard.com and ChocoVision Revolution 1 at www.chocovision.com

Raspberry Cordials

*This recipe inspired from **Chocolate and Confections: Formula, Theory, and Technique for the Artisan Confectioner** by Peter Greweling. The raspberries used for cordials must be preserved either in spirits or with sugar or preservatives. Fresh raspberries may not be used because they will not have a good shelf life. It is important to allow time for the fondant to liquefy before serving them. This may take up to three weeks, depending on the amount of invertase used, the storage temperature, and the liquid content of the fondant and the raspberry or cherry. If you want to make cherry cordials just substitute the raspberries for the cherries and use brandy to thin the fondant.*

Red cocoa butter, melted (at 30 degrees C or 85 degrees F for shells) or red food-grade powder (optional)

64% E. Guittard Dark Chocolate tempered, for shells as needed

250g Fondant

2.5 g Invertase

17 Branded raspberries

Raspberry Liqueur (preferably Chambord) , to thin the fondant

1. If using, rub the red cocoa butter into the molds covering only portion of the empty mold, or lightly dust the powder into the empty mold.
2. Use a ladle to fill the mold completely with tempered chocolate. Shake the mold gently to ensure that the tempered chocolate coats every surface of the mold cavities.
3. Turn the mold over the bowl of chocolate to allow excess chocolate to drip out. Gently tap the mold with the back of spatula to remove excess chocolate. Scrape the top of the mold clean. Lay the mold upside down on a baking sheet lined with parchment or wax paper and allow to set completely before adding the filling.
4. Warm the fondant to 82 degrees F (28 degrees C). Thin the fondant with raspberry liqueur to make it somewhat fluid. Add the invertase.
5. Pipe the fondant into the molds to within 3 mm of the top.
6. Carefully ladle tempered chocolate onto the top of the filled shells. Using an offset spatula, spread the chocolate evenly across the top of the mold, making sure to completely cover the entire surface. Scrape off any excess chocolate into the bowl. Place the mold in the refrigerator for 10 to 15 minutes, or until the chocolate has released from the sides of the mold. Remove from the refrigerator and allow the chocolate to come to room temperature before unloading. When the chocolates retracted from the mold invert the mold over a sheet of parchment or wax paper on the counter and gently but firmly tap the mold against the counter to release the chocolates. Line the chocolates on a baking sheet lined with parchment paper.
7. Store at room temperature for 7 to 12 days to allow the fondant to soften from the action of invertase. Makes about 18 chocolates



Recipe and Photographs
by Vera Shepherd



This 28 assorted roundcavities
polycarbonate mold can be purchased
at www.chefrubber.com



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Get this...

Invertase (Fermvertase) by LorAnn Oils



A natural product to change fondant from a solid to a cream. Your chocolate covered creams will be creamy and smooth after they are dipped. www.lorannoils.com

Raspberries in Brandy by Les Parisiennes



Whole raspberries macerated in a bath of prime brandy. Ideal for topping ice creams and desserts, or enjoy them right out of the jar. www.gourmetfoodstore.com or www.markys.com

DO's and DON'Ts Care For Polycarbonate Molds

With proper care these molds should last for many, many years.

DO wash the molds as seldom as possible, for the greatest longevity.

DO hand wash in lukewarm water, using as little mild dishwashing detergent as possible.

DO hand dry with a soft cotton towel.

DON'T wash in a dishwasher or use hot water

DON'T use abrasive detergents, steel wool or any other abrasive materials.

DON'T use sharp objects inside the cavities and try to pry chocolate pieces from the cavities.

DON'T air dry this can leave water spots in the cavities, inhibiting release or marring the surface, which will mirror the imperfections in your finished pieces.

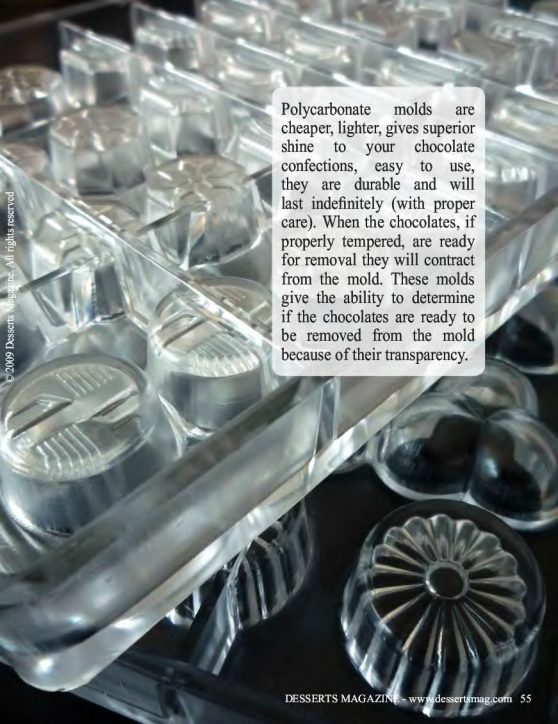
DON'T expose to extreme temperatures, keep molds away from ovens, cooktops or other hot surfaces and do not place in the freezer.



Professional Quality Chocolate Mold made of food safe, clear, rigid polycarbonate. Six assorted shapes; very detailed and extremely well made. www.jbprince.com



Chocolate Spatula for spreading or smoothing melted chocolate. Great for whipping chocolate molds. Also for making curls. Stainless steel, semi-flexible blade. 7" across. Plastic frame and handle. www.jbprince.com



Polycarbonate molds are cheaper, lighter, gives superior shine to your chocolate confections, easy to use, they are durable and will last indefinitely (with proper care). When the chocolates, if properly tempered, are ready for removal they will contract from the mold. These molds give the ability to determine if the chocolates are ready to be removed from the mold because of their transparency.

CHOCOLATE TEMAKI

Recipe and Photographs
by SIMONE IZUMI

In 2004, Simone Izumi traded off her protractor rulers, and drafting supplies for chocolates and all things sweet. Simone will guide you step-by-step to make one of her creations Chocolate Temaki filled with a creamy, rich chocolate ganache... Oooh, chocolat...





CHOCOLATE TEMAKI CONES

500 grams milk or bittersweet chocolate, broken into small pieces

Place the chocolate in a microwavable container at medium power (50% of its full capacity) for 2-3 minutes, until the chocolate becomes shiny. It's important to keep an eye on it during its time, because melting time varies depending on the microwave and/or other variables such as weather, room temperature. Remove it from the microwave and stir the chocolate until completely melted.

Pour melted chocolate on marble slab. Chocolate needs to be worked well with a spatula to yield a bright and shiny chocolate. Move the chocolate around until it just begins to set, so you can put it back into the bowl. Test the temperature by placing a dab of chocolate below your lower lip. It should feel cool.

Prepare the chocolate molds ensuring that they are clean and dry.

Note: Use the leftover chocolate to prepare the ganache.

Step-by-Step...with Simone Izumi



1. Using a ladle to pour the chocolate into the mold. Tap the side of the mold gently to release any air bubbles.



2. Turn the mold over the bowl to drain any excess and rotate the mold gently to drain evenly.



3. Scrape excess chocolate off the top of the mold using a pastry or bench scraper.



4. Place the mold on a parchment paper, and give a final tap on the mold against the countertop. Turn the mold upside down on top of the parchment paper - you might need a tray to rest it on. After 5 minutes remove the parchment paper from the bottom of the mold.



5. Leave the mold in the fridge a bit longer, until the chocolate has retracted from the mold - you will notice that the bottom of the mold will become opaque. Take the mold out, and use your hands gently to remove the chocolate from the mold. Set aside.



6. Place some ganache in a pastry bag and pipe in the chocolate temaki cones. Sprinkle finely chopped cashew nuts, or your favorite nut on top.



CHOCOLATE

125 grams milk or bittersweet chocolate (choose your favorite) broken into small pieces

75 grams heavy cream (Brazilian heavy cream is 25% fat)

1 tablespoon cognac

Place chocolate in a microwavable container at medium power (50% of its full capacity) for 1-1/2 to 2 minutes, until the chocolate turns shiny. Again, keep an eye on it! Stir the chocolate until completely melted. Add heavy cream and cognac and stir vigorously with a whisk or spatula, until well combined and smooth. Refrigerate for 30 minutes.

GANACHE

SIMONE IZUMI..

Divas Chocolates Especiais

Produção: Rua Cartagena, 47

Santo André - SP - Brazil

Espaço para degustações: Rua Paracatu, 775

Saúde - SP - Brazil

Tel: (011) 4976-2066 / 7337-5125

<http://www.divaschocolates.com.br>

<http://chocolatria.blogspot.com>

Chocolate Lollipop

by Kristy Choo

Click to Play Video



Watch and learn how Kristy owner/pastry chef of Jin Patisserie makes this easy chocolate lollipop at her second location in InterContinental Hotel at Century City, CA. Kids will enjoy making this chocolate lollipop with no molds or special tools. The only thing needed is their creativity. www.jinpatisserie.com





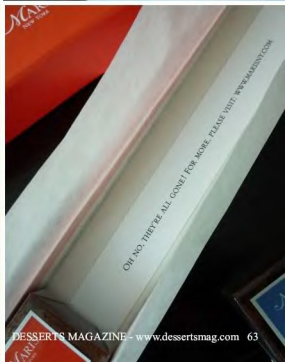
Everyone loves the smell of brownies straight out of the oven. But is it possible to have fresh-baked brownies delivered right to your mailbox? We tasted brownies from five different companies in each assortment and unusual varieties made with chiles, fleur de sel, and crystallized ginger. Ordering these brownie assortments is simple and all of the websites are easy to navigate. Most important the brownies arrived in perfect condition. Here's what we picked as our favorites. These brownies are not merely good but a revelation.



Mari Tuttle, owner of Mari's New York creates moist, chewy, decadent chocolate brownies, made from premium dark chocolate, grade AA butter, and Madagascar bourbon vanilla extract with no artificial flavors or preservatives, with a twist: bite-size with unique flavors.

These brownies come with flavors such as: **Thai Coffee*** (with swirls of condensed milk), Heat (smoky ancho and chipotle peppers), Coconut (toasty coconut flakes throughout), and **Caramel Sea Salt*** (sweet and savory with weaves of chewy caramel and sprinkles of Cyprian sea salt); as well as, seasonal flavours such as Figgy (available January - February) Mari's Classic brownie with layers of Black Mission fig jam mingled in with 10 year old tawny port, honey, orange zest and ginger; and, Cranberry Cognac (available December), cognac soaked dried cranberries are woven throughout Mari's Classic brownie. For the purist, Mari's New York has the Classic brownie (with or without nuts). Each box contains 6 brownies individually wrapped to preserve freshness and flavor and daintily packaged in Mari's signature baton box. You won't have to feel guilty eating these brownies, but you won't want to share them! www.marisny.com

* Editor's Favorite



Some of you may have never heard of Mary Louise Butters, but she is quite popular in Austin, Texas. On any given day, a number of people will call Mary Louise or even stop her on the street just to tell her how incredibly delicious are her brownies.

Mary Louise makes 16 different rich, chewy, dense, chocolatey brownies, and she keeps adding new flavors to her collection. Mary Louise is known for combining unusual flavors to her brownies, but she still makes brownies to accomodate everyone's taste buds such as the Madeline for the vegans, Sane Jane for the purists, and Hot Lips for the adventurous. Mary Louise latest addition is the Obama Brownie studded with

cranberries, white chocolate and blueberries. The brownies come in assortment of a dozen or half-dozen individually wrapped and packaged in a reusable gift box in a pink organza bag with a handwritten Mary Louise Butters Brownies note card.

Mary Louise brownies are handmade daily so that they arrive to you fresh and sometimes feisty. Their brownies have a shelf life of 8 to 10 weeks. They can also be kept in the refrigerator or freezer and brought to room temperature before eating. So, keep some Mary Louise Butters Brownies on hand in the freezer for unexpected guests or last minute gifts. Try Mary Louise brownies today and "Live life more sweetly," as Mary Louise would say. www.buttersbrownies.com

Click to Play Video



Watch and learn about Mary Louise Butters, brownies, tips, and more.



Inside Mary Louise Butters' Brownies Gift Box:

1. **Plain Jane**, rich, chewy, nutty and with the kind of chocolate fix that satisfies.
2. **Sane Jane** nothing but pure dark chocolate and delicious brownie.
3. **Marilyn**, an old fashioned blondie made with butter, toasty pecans and a hint of molasses. (**Editor's Favorite**)
4. **Zen**, a tantalizing hint of crystallized ginger
5. **Aztec**, after the second bite you'll feel a kick in your throat. The power of the chili warms the chocolate in your mouth heightening your pleasure.
6. **Aphrodite**, chocolate and roses all in one. A sumptuous brownie...What's not to love? (**Editor's Favorite**)
7. **Kona Buzz**, crushed Kona coffee beans right off the mountainsides of a Hawaiian volcano, toasted hazelnuts, and chocolate.
8. **Grand L'Orange** zesty with orange and mellow with Marnier...a perfect duo...
9. **Ruby Port**, ruby wine concentrated in chocolate.
10. **Seriously Stout**, you like beer and you like

chocolate. You'll love this...roasted malt barley of the ale, concentrated it down and delivered it straight up.

11. **Peace**, cranberry and earthy roasted pecans surrounded chocolate.

12. **Mental Julep**, fresh mint and chocolate. Cooling, refreshing, uplifting...(Editor's Favorite)

In addition to the twelve flavors, there's **Donna**, brownie with milk chocolate chips; **Hot Lips**, rich chocolate brownies with habaneros peppers; **Madeline**, vegan brownie made with coconut and sweeten with agave syrup; and, the **Mighty Mick**, a combination of blueberries and dark chocolate. www.buttersbrownies.com





#1



#2



#3



#8

3

**YEARS AGO MARK BALLARD
AND TOM FINNEY JOINED
FORCES**

to create the ultimate brownies, 4 oz., 3" round edgeless brownies (Brunette Sweetie™) and blondies (Blonde Sweetie™), packed in individual acrylic containers and dressed in a 100% luxury silk bag or clear cellophane bag adorned with a satin ribbon. The brownies are made with melted premium chocolates to give the best depth of flavor. Each brownie is made with a unique blend of premium semi-sweet and unsweetened chocolates to bring out the flavors and textures of each brownies. To this day, they still use fresh eggs and crack each egg by hand, fresh pineapples, premium chocolates, and butter. Entirely hand-crafted and hand-assembled to perfection. There are mouth-watering choices whether you favor blondes or brunettes.



#4



#7



#6



#5



Nutty



Tahiti

Meet Sugardaddy's Blonde Sumptuous Sweetie™ :

#1 Cinnamon, cinnamon-y, chewy, moist... topped with streusel topping and packed with toasted chopped pecans. Try this instead of your usual cinnamon streusel coffeecake. It's also available without nuts. **(Editor's Favorite)**

#3 Nutty, the perfect combination of sweet-salty. It is studded with toasted whole almonds, cashews, and pecans, and sprinkled with coarse salt. You'll go nuts for this blondie!

#4 Strawberry, if you like peanut butter jelly sandwich you are going to love this peanut butter blondie swirled with the perfect amount of strawberry jam. It will take you back to memory lane...pair it with an icy cold glass of milk.

#5 Tahiti, their best sellers, is topped with toasted coconut, cashews and dark chocolate chunks. Inside you find white chocolate morsels and bits of fresh pineapple. This blondie will take you to paradise.

Now, meet the Brunette Sumptuous Sweetie™ :

#2 Auburn Original, rich, chocolatey and studded with pieces of walnuts and chocolate pieces. For the purist, it is available without nuts. **(Editor's Favorite without nuts)**

#6 Rich Mint, silky smooth minty buttercream sandwiched between two decadent layers of moist dark chocolate brownies.

#7 Dark Berry, you cannot go wrong when you combine dark chocolate and raspberries. **(Editor's Favorite)**

#8 American Beauty, chocolate and peanut butter the perfect duo topped with chopped roasted peanuts.

Create your own custom Sweetie order at www.sugardaddys.com

BEFORE



AFTER

WASTE NOT...

After we were done devouring Sugardaddy's Sweeties... Here's what we did with the round acrylic boxes. Store paper clips, nuts and bolts, nails, pins, mini pastry cutters, buttons, earrings, necklaces, etc... use your creativity, recycle! www.sugardaddys.com



Fudgey or Cakey

...What do you crave???

Text by Jamie Lee

Brownies are quintessentially American. Brownies have been an American favorite since the early 1900s, according to “The Encyclopedia of American Food & Drink” by John F. Mariani. The first known brownie recipe cropped up in the 1896 edition of “The Boston Cooking-School Cook Book” by Fannie Merritt Farmer, these brownie baked in fancy individual tins contained no chocolate but molasses. It was not until 1906, a chocolate maker from Boston published brownies recipes made of chocolate. Brownies are made with chocolate, butter, sugar, and flour resulting in something so dense, moist, rich and gooey with a glossy, crackled-top crust of deep, dark chocolate.

In the world of brownies, there are two key players — “fudgey” and “cakey.” On one side, for hard-core “fudgies,” the perfect brownies are dense, chocolaty and practically sticks to the roof of your mouth. On the other side of the camp are “cakies,” who says the ideal brownies taste like a moist piece of cake.

Simplicity isn’t always simple. Bittersweet or semisweet? Dutch-process or natural unsweetened cocoa powder? With or without nuts? Fudgey or cakey? Icing or no icing?

Traditional brownies call for unsweetened chocolate. You can use almost any chocolate you wish — bittersweet, semisweet or milk chocolate. While you can use bittersweet in place of semisweet or vice versa, not all chocolates are interchangeable. Some of today’s premium bittersweet and semisweet chocolates contain 35 to 70 percent chocolate liquor, the remainder is sugar. Different percentage chocolates behave differently. Substitute with anything that has more than 62 percent chocolate, and you’ll need to do recipe math to adjust the sugar-to-chocolate ratio. The higher the cacao percentage, the denser the brownies.

Cocoa powder is essentially dry, concentrated cocoa bean, the pod from which chocolate springs. Cocoa powder retains all of the chocolate flavor but almost none of its fat (what’s missing is the cocoa butter). Dutch-process cocoa

powder is alkalized to take the edge off. Dutch-process cocoa has a luscious, dark-red color but is less flavorful. Natural cocoa powder tends to be acidic and strong. While you can substitute Dutch-process cocoa for natural cocoa powder in most recipes, don't do it when the recipe has a lot of baking powder or soda. Because cocoa powder has less fat and sweetness than chocolate, the butter and sugar content in these brownies are higher producing a candylike crust and soft interior.

Brownies are commonly baked in a 9- x 13- x 2-inch pan that's known as a brownie pan. Eight-inch square pans are also popular. Obviously, if you want thick brownies, use a smaller pan. If you want thin brownies, use a larger pan. If you're using a dark, nonstick pan, lower the oven temperature by 25 degrees. Brownies, like all bar cookies, tend to bake with crusty edges.

As tempting as it is, don't cut brownies until they are completely cool. This should take at least an hour. People with willpower cool their brownies overnight. This allows the chocolate flavors to deepen.

If you like them cakey . . .

If you crave light, cakey brownies, here's the scoop:

Cakey brownies have more flour (and other dry ingredients such as cocoa powder and leavening). Flour gives them structure. They don't fall after baking.

They have less solid chocolate, sometimes even no solid chocolate. They include cocoa powder and more sugar. Cakey brownies that have high sugar content get a crisper surface, as granulated sugar replaces solid chocolate ultra-fine sugar particles, which melt smoothly and soften the batter.

They have more butter and eggs. Extra butter compensates for the small amount of fat in cocoa powder. Since butter melts faster than cocoa butter, brownies with a high butter content will bake soft.

If you like them fudgy . . .

If you crave dense, gooey and intense brownies that collapse into moos, molten decadence, there's no way to fudge fudgy.

Melt a lot of chocolate. Even a small batch can call for a pound or more of chocolate.

Choose a recipe that has less flour.

Mix by hand. Whisking a minimal amount of air into the eggs reduces their leavening power. Gently stirring in the flour avoids toughening the batter.

Keep your oven cool and do not overbake. A lower oven temperature (325 to 350 degrees F) helps fudgy batters bake smoothly. Removing brownies from the oven just before the center sets ensures moist gooiness. It's really no help to do the standard toothpick test on fudgy brownies. The pick will always come out covered in delicious fudge.

When it comes to brownies, everyone has his or her preference. It's a no-win argument. Luckily, there's a recipe for everyone, even for those who can't make up their mind. King Arthur Flour has developed a recipe for *On The Fence Brownies* that is published in, **The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook**, these brownies combine the best of both world – “the fudge brownie's ultra-moist texture, and the nice rise of a cake brownie.”

THE CLASSIC BROWNIE (AKA MY FAVORITE BROWNIE)

Excerpted from **The Brownie Lover's Bible** (Whitecap)

YIELD: 6 CUPS (1.5 L) BATTER, OR 24 BARS IN A 9- x 13-INCH (23 x 33 CM) PAN

Everyone has a favorite brownie recipe and I'm no exception. My best food memory is coming home from school and entering the house to the incredible aroma of baking brownies. I could easily eat a pan myself but had the brakes put on me by my mom, who warned me about ruining my appetite before dinner. Somehow even now, alas, that never happens I always have an appetite, for dinner or any other meal, but especially for these brownies. Mom used the recipe on the back of the Baker's chocolate box, and to me these brownies are still among the best. Fudgy when not overbaked, a slight edge to them thanks to the bitter chocolate and a depth of flavor I used to find unsurpassed until the world of gourmet chocolate arrived. These brownies are perfect as is, but they're even more decadent glazed with ganache or Shiny Chocolate Glaze.

- 1 cup (227 g) butter**
- 1 1/2 cups (300 g) granulated sugar**
- 1 cup (220 g) brown sugar**
- 12 oz. (340 g) bittersweet chocolate, chopped**
- 2 oz. (56 g) unsweetened chocolate, chopped**
- 6 eggs**
- 1 Tablespoon vanilla extract**
- 1 teaspoon kosher salt**
- 1 Tablespoon instant coffee granules dissolved in 1 Tablespoon hot water (optional)**
- 1 cup (130 g) instant flour or all-purpose flour**

1. Preheat the oven to 300 degrees F (150 degrees C). Line a 9- x 13-inch (23 x 33 cm) pan with overhanging parchment paper.

2. In a medium saucepan, melt the butter over medium heat with the sugars. Use a heat-resistant spatula or a wire whisk to mix. At first, the liquefied butter will settle over the sugar. Keep stirring until the sugar and butter have completely combined. The sugar will still be somewhat granular, but it will have incorporated the butter into a single,

smooth mass.

3. Remove from the heat and cool for 10 minutes.

Add both chocolates. Whisk until smooth.

4. Add the eggs and whisk until the mixture is thick and shiny.

5. Add the vanilla, salt and optional dissolved coffee granules. Mix to blend.

6. Add the flour and whisk only until smooth.

7. Pour into the prepared pan.

8. Bake for 30-35 minutes only. The center will puff and the edges will appear glossy and firm. The center may appear soft underneath the surface, which is fine.

9. Remove from the oven and let cool to room temperature.

10. Refrigerate until firm.

11. Place a cutting board over the pan and turn upside down. Remove the parchment paper.

12. If you are glazing the brownies, do so bottom side up for an entirely smooth surface.

13. If you are eating them as is, invert them onto another board and slice into cubes, rectangles or triangles.

14. Store in the fridge wrapped in plastic for up to 2 - 3 weeks. Freeze wrapped in plastic and foil for up to 6 months.

"The recipe makes almost 6 cups (1.5 L) of batter. Because many of my recipes call for this batter as an ingredient, you can make a smaller batch of brownies and freeze the rest of the batter. Pour the brownies into a parchment-lined 8-inch (20 cm) square baking pan, three-quarters of the way up the sides, and bake as instructed. Place the remaining batter in a freezer bag and refrigerate for up to 3 months or freeze indefinitely. Defrost before using. Instant flour is found in the baking section of grocery stores as Wondra." — Lisa Slater

GANACHE

YIELD: 4 CUPS (1 L)

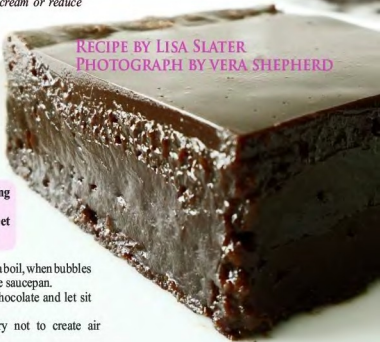
Ganache is French for a combination of cream and chocolate. It's one of the simplest things to make and one of the most versatile. It's also the filling and glaze for truffles. Make sure that you use cream as fresh as you can get it, preferably organic, and the best chocolate you can afford. Don't be afraid to experiment by infusing the hot cream with flavors like vanilla bean, fresh mint, grated ginger or cinnamon. Heat the cream, add the flavoring and let sit for an hour or so, then strain. You'll have to reheat the cream before completing the ganache. My ganache varies depending upon whether or not I want it thinner (add more cream or reduce the chocolate) or shiny (add some corn syrup), but it always starts with equal amounts of chocolate and cream by weight. I portion out the recipe into four containers, label and freeze them so I always have some glaze, or chocolate "sauce," available to jazz up a dessert.

2 cups (500 ml) whipping cream

1 lb (454g) bittersweet chocolate, finely chopped

1. Heat the cream to just below a boil, when bubbles appear around the edges of the saucepan.
2. Pour it over the chopped chocolate and let sit for 5 minutes.
3. Gently whisk smooth. Try not to create air bubbles.
4. To use as a glaze, cool (or reheat) to between 80 – 85 degrees F (27 – 30 degrees C)

RECIPE BY LISA SLATER
PHOTOGRAPH BY VERA SHEPHERD



NOT SO WACKY BROWNIE CAKE WITH BALSAMIC VINEGAR AND MARINATED STRAWBERRIES

Excerpted from **The Brownie Lover's Bible** (Whitecap)

YIELD: 10-12 SLICES

This is a recipe I found years ago and made for all my customers who wanted no-cholesterol and/or nondairy cakes. Back then, I didn't know about balsamic vinegar and grapeseed oil, which make all the difference in the world. They create a moist cake with a nice crumb and can be adapted to layered cakes, cupcakes, even Bundt cakes. In Italy, strawberries are served drizzled with balsamic vinegar, so it's an easy leap to use marinated strawberries as an accompaniment.. Add something white, like whipped cream, ice cream or mascarpone cheese, and your plate will dazzle both the eye and the palate.

*I thought I was so clever using this name until I noticed that Michele Urvater, in her book **Chocolate Cake**, uses it for a similar recipe.*

1 pint (150g) fresh strawberries

1 Tablespoon (15 ml) balsamic vinegar

Granulated sugar to coat

3 cups (390g) instant flour or all-purpose flour

2 cups (440g) brown sugar

2/3 cup (75g) cocoa

1/4 tsp ground cinnamon

2 tsp baking soda

1/4 tsp kosher salt

2 cups (500ml) water or strong brewed coffee

1/2 cup (125 ml) grapeseed or vegetable oil

2 Tablespoon (30ml) balsamic vinegar

7 oz (200g) bittersweet chocolate, finely chopped

Icing sugar for dusting

1. Remove the stem ends from the strawberries and cut in half. Place in a bowl and sprinkle lightly with the balsamic vinegar and granulated sugar, just enough to barely coat them. Marinate in the fridge while you prepare the cake.

2. Preheat the oven to 350 degrees F (180 degrees C). Grease two 8-inch (20 cm) round pans with vegetable spray

3. Place the flour, brown sugar, cocoa, cinnamon, baking soda and salt in the bowl of a food processor fitted with the steel blade.

4. Whisk the water, oil and vinegar together in a large pitcher.

5. Pulse the processor to mix the dry ingredients.

6. With the motor running, pour the wet ingredients through the feed tube to blend with the dry ingredients for about 5 seconds. Stop processing and scrape down the sides. Process for an additional 5 seconds.

7. Add the chopped chocolate to the bowl of the processor. Process for 5 additional seconds. **(You can make the batter to this point and store it in the refrigerator for up to a week.)**

8. Divide the batter between the prepared pans and bake until they spring back when pressed in the center, about 35-40 minutes.

9. Dust 1 layer with icing sugar and serve with the strawberries. Wrap the second layer in plastic and refrigerate, or wrap in foil and freeze.



RECIPE BY LISA SLATER
PHOTOGRAPH BY VERA SHEPHERD

"This recipe is vegan, which means there are no animal ingredients such as eggs, milk, or cheese. So it's a perfect dessert for lactose-intolerant as well as kosher or vegan guests. To glaze the cake and keep it vegan, use soy ganache. Simply substitute plain soy milk for the cream in the ganache recipe." — Lisa Slater

Lisa Slater baking “career” began with a pineapple upside-down cake she baked at the age of nine. At 28 years old she started her first restaurant in New York City in 1979. After moving to Canada, she ran a countrywide coffee business and opened a 200-seat restaurant and bakery in Toronto. Lisa’s many years in the restaurant and food business have included stints as a chef, pastry chef, coffee connoisseur, bagel and bread baker, and gourmet food sleuth. She even completed a stage in a Parisian patisserie and an apprenticeship in a traditional Jewish bakery.

She has been nominated three times for outstanding entrepreneur awards, but her greatest reward is pleasing her family, friends, and customers with a new recipe. When not testing recipes, Lisa travels around the world with her husband to obscure bakeries, hard-to-find restaurants, and early-morning food markets. “Sharing my brownie recipes with a wider audience is a great thrill for me,” she

says. “Life’s too short not to enjoy a few gooey pleasures.”

In **The Brownie Lover’s Bible**, Lisa shares over 100 tested and proven, easy-to-make recipes. Lisa will teach you how to make the fudgiest and richest brownie on the planet. Lisa re-created recipes that are versatile and deliver the intense chocolate flavor imparted by her muse, The Classic Brownie (p.29), which can be found in Brownie Curd (p.8) and equally in the Peanut Butter Caramel Tart (p.184).

Lisa clearly and concisely explains everything about brownie baking methods including choosing the right ingredients and the equipments needed to make brownie muffins, cupcakes, tarts and mousses; brownie cheesecake; sugar-free date brownies; brownie molasses cookies, gluten-free and vegan brownies and much more. In every recipe she gives “Brownie Pointer” and many of the recipe you can prepare ahead of time and freeze it.

Bakers of all levels will welcome the interesting variations on each recipe and the fool-proof methods to ensure the perfect brownies every time!

Up Close and Personal with Lisa Slater...

Favorite cookbooks: Any of the River Cafe books, sunday dinner at Lucques, Flo Braker’s The Art of Simple Baking, Jeffrey Hamelman’s Bread, any and all of Peter Reinhart’s bread books.

Favorite desserts: Warm brownies with coffee or vanilla ice cream; virtually any fruit crumble with my versions of crumble (see my cookbooks) and vanilla ice cream; warm pot de creme au chocolat; coffee ice cream with hot fudge sauce and candied walnuts...I could go on and on.

Favorite Restaurants: a pizza place on the island of Capri where there is the perfect



“Brownies are what I call the little black dress of the baking trading...No matter how you present them, virtually everyone loves them...” – Lisa Slater

combination of sea breeze, sunshine, wood-fired pizza oven, fresh and local ingredients, charred crust full of taste and aroma, brilliant colours and tantalizing taste.

Favorite bakeries: City Bakery in NYC; The Hungry Ghost, Northampton, MA (more bread than anything else); the bakery at Whole Foods Market in Toronto; Payard (NYC), LeNotre in Paris as well as Patisserie Seure in Paris.

Favorite Cities: Sydney, Australia; NYC; Vancouver, BC; San Francisco; Barcelona; Los Angeles.

Indispensible kitchen tools: a good knife, rubber spatulas, Kitchen Aid mixer, cast iron pans.

Three people, dead or alive, would you invite to dinner?

Three dinner companions, maybe not all together! Barbara Kingsolver, Philip Roth, Calvin Trillin, Ruth Reichl, John Mackey, Queen Elizabeth I. Sorry, can't just pick 3!

Brownies: Cakey or Fudgy? Oh, puhleeze! Fudgy is the only way to go.

Three tips to make Brownie:

1. Melt butter with sugar then add chocolate to melt.
2. Use nothing less than 62% chocolate and only chocolate where sugar is not the first ingredient.
3. Bake at no higher than 300 degrees F to maintain maximum chocolate flavor and do not overbake. It's far better to underbake.

What do you do when you are not baking?

Cook or think about food; walk off or walk and think about food; read cookbooks or write about food; spend time with my family, doing what? Preparing and eating food!

Get this...

Baker's Edge Nonstick Edge Brownie Pan

For corner brownie fans and chewy edge lovers, it's a dream come true - a gourmet brownie pan that adds two chewy edges to every serving!



Calphalon Classic Bakeware 8-Inch Square Nonstick Cake Pan

This bake pan is constructed of heavyweight, aluminized steel that distributes heat evenly and will not twist or warp over time.



Calphalon Classic Bakeware 9-by-13-Inch Rectangular Nonstick Bake Pan



Georgia Pecan Brownies

Text and Photographs by Kim Morgan Moss

You could hardly call me a Brownie Connoisseur, though I have most certainly had my fair share of them. To say this is the best brownie that I have ever had is an understatement. It also means that even though I like an adventure and I am always on the lookout for a way to top what I think is the best; I declare that I shall look no more for a better Brownie recipe.

This is all because I have found a brownie that is moist yet chewy, fudgy yet cake-like chock full of nuts with a rich chocolaty taste all packed into each morsel of pure brownie bliss.

Virginia Willis always comes through with top praise when I give my hand to trying one of her recipes. It comes as no surprise to my friends that I absolutely adore her cookbook, *BON APETIT, Y'ALL* and I will continue to profess my appreciation for Virginia. Every recipe is pure comfort food and Virginia does a splendid job guiding and leading me as I recreate her recipes at home. She never lets me down and in this day and age, someone that I can count on means a great deal to me.

I love dark chocolate so I chose to make the brownies using bittersweet chocolate rather than using semi-sweet as Virginia suggested. I also like my nuts toasted so I toasted the nuts before adding to the brownie batter.





Homemade Baking Powder

The Gift of Southern Cooking by Scott Peacock & Edna Lewis is my cooking bible for this year long journey where I first learned that you could make your own baking powder. Once you have made your own baking powder and tried in a biscuit recipe or another for that matter, store bought baking powder won't ever have it's same place in the kitchen. Fresh, clean- perfect melt in your mouth, with the only lingering taste being one of Southern perfection. You will notice a difference in your baking.

1/4 cup cream of tartar

2 Tablespoons baking soda

Sift all of the ingredients together 3 times, and transfer to a clean, tight-sealing jar. Store in a air-tight container at room temperature, away from sunlight, for up to 6 weeks. Use the same amount of this recipe in place of commercial baking powder.

Georgia Pecan Brownies

1 cup unsalted butter

2 cups sugar

1 1/2 cups all-purpose flour

1 1/4 cups dutch cocoa powder

1 1/2 teaspoons homemade baking powder

1 teaspoon fine sea salt

4 large eggs, room temperature

1 Tablespoon pure vanilla extract

12 ounces best-quality bittersweet chocolate, finely chopped

1 cup toasted pecan pieces

1. Preheat your oven to 350 degrees F. Butter a 9×13 inch baking dish or pan with butter
2. In a saucepan, melt 1 cup of butter over medium heat; add the sugar and stir to dissolve. Keep mixture warm.
3. In a bowl, whisk together the flour, cocoa, baking powder and salt. Add the butter mixture and stir to combine.
4. Add the eggs, vanilla extract, chocolate and the nuts.
5. Stir until the chocolate is almost all melted and the ingredients are combined. (This is a thick batter)
6. Spoon the batter into a prepared pan and spread the top to even the mixture in the pan. Bake until set, 25 to 35 minutes.
7. Remove to a rack to cool. Cut into pieces and serve. Store into an airtight container for up to 3 days. Frankly, they won't last 3 days!

Kim is the aspiring writer, photographer & passionate cook of ayankeecinasouthernkitchen.com Visit A Yankee in a Southern Kitchen, for Ten Tips for Better Brownies.

Try this...



Liquid Chocolat - Classic

Made with 72% dark chocolate and brimming with deeply authentic flavours of cocoa. For those who like their drinking chocolate not too sweet and packed with a full-on chocolaty taste. Only at www.hotelchocolat.co.uk

Chocolat Ice Cubes

Serves: 4

Ease of preparation: Easy

Preparation time: 5 min

Freezing time: Overnight

Equipment

1 x medium size pan

2 x 12 cube- ice cube tray

Ingredients

200 ml of 2% Reduced-Fat

Milk

50 ml water

1 teaspoon granulated sugar

1 Tablespoon Cocoa Powder

70 g Classic Liquid

Chocolat™

1. Place the milk, water, sugar and cocoa powder in a pan and bring to the boil.

2. Take off the heat and add the LiquidChocolat™ allow the Liquid Chocolat™ to melt into the mix.

3. When cooled, pour into ice cube trays and freeze.

4. When frozen unmold, place in a cold glass and pour your favourite creamy drink over the top.





Did You Know?

In the late 1800s, the Swiss were the first to develop the processes for making solid chocolate candy and the process hasn't changed much since then. Why mess with a good thing?

DEAN & DELUCA Cocoa

Get cozy over rich Bensdorp cocoa sipped from our iconic diner mugs. The Dutch processed cocoa is blended for us by a company whose rigorous standards for selection and processing match our own. Holland. Only at www.deandeluca.com

Buddha Bowl

Designed to nestle with perfect comfort in the palm of your hand, the Buddha bowl allows you to enjoy tea, soup, cereal, and hot cocoa with ease. Slip your thumb through the hole, seat the bowl in your hand, and experience the Zen of sublime, tranquil simplicity. 6"D x 3"H Only at www.vivaterra.com



Get Baked!



Who would have known... Matt Lewis and Renato Poliafito two complete strangers who crossed path in 2001 would meet again, become friends, and opened a business together. This duo decided to open a bakery and coffeshop, of all the places, in an abandoned storefront church on the shores of Red Hook in Brooklyn in the midst of winter on January of 2005. A little over four years later since the opening they have drawn great attention from the press and won many accolades, and turned Baked into a dessert destination.

Baked offer classic American baked goods with a modern twist, clean designs and intense flavors. Among their customers' favorites are: Sweet & Salty Cake, a chocolate cake with fleur de sel caramel and chocolate ganache; Red Hook Red Hot, red velvet cake smothered in cinnamon buttercream and dotted with Red Hots; Deep Dark, Spicy and Peanut Butter Brownies; Oatmeal, Chocolate Cloud and Chocolate Chip Cookies; Granola, available in three different flavors; and, the PB Krispy Bar.

In October of 2008, their first book, *Baked: New Frontiers in Baking*, was released with many recipes that made Baked famous. In November, they opened their second Baked in Charleston, South Carolina. For more information visit www.bakednyc.com

Up Close and Personal with Matt and Renato...

Favorite movie:

RENATO: Moonstruck.

MATT: Christmas in Connecticut (I want to own the farmhouse featured in the movie).

Favorite music:

RENATO: Acoustic, singer-songwritery stuff, but also partial to 80's tunes.

MATT: I will listen to mostly anything as long as it isn't death metal. My death metal phase was very short lived.

Favorite dessert:

RENATO: Panettone bread pudding.

MATT: Chocolate cake with chocolate frosting (not too sweet), side of really great vanilla ice cream.

Favorite restaurant:

RENATO: Balthazar.

MATT: I have to agree with Renato...Balthazar has great energy, good food, and the staff is AMAZING. I also love Cacio E Pepe in the East Village.

Weirdest thing you ever eaten:

RENATO: I am not a very adventurous eater.

MATT: I had a very strange meal in Oaxaca, but I am not sure what it was. I think it was a type of organ meat, but....I couldn't quite tell.

Chocolate or vanilla?

RENATO: Chocolate.

MATT: Always Chocolate.

Favorite time of the year:

RENATO: Fall.

MATT: I like all of the seasons 'cept the hot and nasty August in New York.

Favorite dish you make at home:

RENATO: Anything Pasta.

MATT: I love roasting chicken with a ton of garlic.

Favorite hang out after work:

RENATO: My couch, or any small, comfortable coffee shop.

MATT: I usually gravitate towards any bar with a fireplace.

Who comes up with recipes and new items for Baked?

MATT: We are fairly collaborative and encourage our kitchen staff to be creative but Renato and I have the final say on the menu.

What do you do when you are not working?

RENATO: I try to do as little as possible, but mostly I run errands and try to

see my friends.

MATT: I am still obsessed with desserts. I usually run around on the weekends tasting different sweets.

Does Renato bake?

Renato bakes occasionally, but he prefers to cook as he is cursed with a lousy oven.

Where are you originally from?

RENATO: Queens with brief stints in Florida and Italy.

MATT: I am from one of those families that moved around A LOT. I have lived in Colorado, Iowa, Florida, Chicago, New York, and Alabama.

Who came up with idea to write a cookbook?

MATT: People would routinely ask us for recipes, but we never had them in an agreeable form (they were always too large in scale and in metrics). I finally approached my friend, a book agent, after the 1000th customer asked for our Sweet and Salty Cake recipe.

How was the process of writing the cookbook?

MATT: It was absolutely insane. We had a very short time frame to work with and I was obsessed with testing and retesting all of the recipes in a home environment (i.e. conventional oven, less equipment). We would literally pull in friends of friends to test a recipe in order to make sure that every recipe in the book was error free. I also tend to work better during the witching hours, and as a result most of the recipes were concocted, written, and tested between 10PM and 3AM.

How long did it take for you to put together the cookbook?

MATT: It was about 5 months from start to finish, and it was a sprint the whole way.

What was your feelings about sharing your recipes in the cookbook?

MATT: We don't mind sharing any of the recipes. I think it is great that people want to make our cakes and cookies and brownies at home, and we would be equally happy to have them visit either of our bakeries to pick up a cake if they don't want to go through the trouble of making one themselves.

Is there a second cookbook in the future?

MATT: Yes, we are working on Book 2 now, and hope to have it out in late 2010.

Why did you decide to open a second store in Charleston, SC?

MATT: My family resides in Charleston and we love the city. It is a great place to visit and it gives us a chance to show off our Southern Gothic side.

Is it close to the Historic Downtown District?

MATT: Yes, it is in the Downtown District, on East Bay Street.

Try this... *Unable to visit? Check out their online store at www.bakednyc.com. They ship nationwide.*



Baked Marshmallows are great right out of the bag, delicious in hot chocolate, dipped in fondue, and fantastic in a s'more! Choose between three packs of Vanilla, Chocolate, Peppermint or Assorted.

Baked rich tasting crunchy Granola. Snack directly from the bag or with yogurt, milk or ice cream. Three flavors to choose from: House Blend, Mountain Blend, and Chocolate Blend

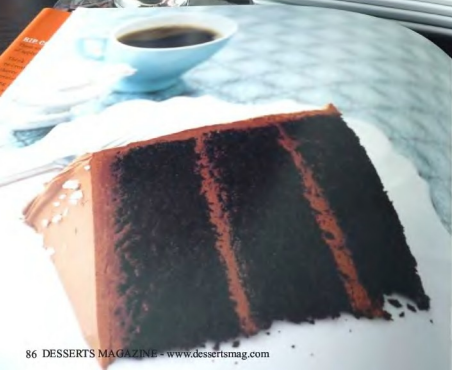




SWEET AND SALTY CAKE

by Matt Lewis and
Renato Poliafito

Photograph by
Vera Shepherd



SWEET AND SALTY CAKE

Excerpted from **Baked: New Frontiers in Baking** (Stewart, Tabori & Chang)

This is our Signature creation, or most loved cake, and our most requested recipe. Is all this attention warranted? Absolutely. Our Sweet and Salty Cake is an indulgent but sophisticated adult sweet: The perfectly salted caramel contrasts beautifully with the rich chocolate layers, giving the cake balance and character. It probably goes without saying that the salted caramel is also delicious poured over dark chocolate ice cream.

FOR THE CLASSIC CHOCOLATE CAKE LAYERS

3/4 cup dark unsweetened cocoa powder
1 1/4 cups hot water
2/3 cup sour cream
2 2/3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup (1 1/2 sticks) unsalted butter, softened
1/2 cup vegetable shortening
1 1/2 cups granulated sugar
1 cup firmly packed dark brown sugar
3 large eggs, at room temperature
1 Tablespoon pure vanilla extract

FOR THE SALTED CARAMEL

1/2 cup heavy cream

1 teaspoon fleur de sel
1 cup sugar
2 Tablespoons light corn syrup
1/4 cup sour cream

FOR THE WHIPPED CARAMEL GANACHE FROSTING

1 pound dark chocolate (60 to 70% cacao), chopped
1 1/2 cups heavy cream
1 cup sugar
2 Tablespoons light corn syrup
2 cups (4 sticks) unsalted butter, soft but cool, cut into 1/2-inch pieces

TO ASSEMBLE THE CAKE

2 teaspoons fleur de sel, plus more for garnish

BAKED NOTE

Fleur de sel, or sea salt, is readily available at grocery stores; however, there is a whole world of speciality salts now available online and at speciality food markets. Gray salt (sel gris), Hawaiian sea salt, Italian sea salt, and smoked sea salt will all work well in this recipe, though with slightly different (but always delicious) results.

MAKE THE CLASSIC CHOCOLATE CAKE LAYERS

1. Preheat the oven to 325 degrees F. Butter three 8-inch round cake pans, line the bottoms with parchment paper, and butter the parchment. Dust with flour, and knock out the excess flour.

2. In a medium bowl, combine the cocoa powder, hot water, and sour cream and set aside to cool.

3. Sift the flour, baking powder, baking soda, and salt together into a medium bowl and set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and shortening on medium speed until ribbonlike, about 5 minutes. Add the sugars and beat until light and fluffy, about 5 minutes. Add the eggs, one at a time, beating well after each addition, then add the vanilla and beat until incorporated. Scrape the bowl and mix again for 30 seconds.

4. Add the flour mixture, alternating with the cocoa mixture, in three additions, beginning and ending with the flour mixture.

5. Divide the batter among the prepared pans and smooth the tops. Bake for 35 to 40 minutes, rotating the pans halfway through the baking time, until a toothpick inserted in the center comes out clean. Transfer the cakes to a wire rack and let cool for 20 minutes. Invert the cakes onto the rack, remove the pans, and let cool completely. Remove the parchment.

MAKE THE SALTED CARAMEL

1. In a small saucepan, combine the cream and fleur de sel. Bring to a simmer over very low

heat until the salt is dissolved.

2. Meanwhile, keeping a close eye on the cream mixture so it doesn't burn, in a medium saucepan combine 1/4 cup water, the sugar, and corn syrup, stirring them together carefully so you don't splash the sides of the pan. Cook over high heat until an instant-read thermometer reads 350 degrees F, 6 to 8 minutes. Remove from the heat and let cool for 1 minute.

3. Add the cream mixture to the sugar mixture. Whisk in the sour cream. Let the caramel cool to room temperature, then transfer to an airtight container and refrigerate until you are ready to assemble the cake.

MAKE THE WHIPPED CARAMEL GANACHE FROSTING

1. Put the chocolate in a large heatproof bowl and set aside.

2. In a small saucepan, bring the cream to a simmer over very low heat.

3. Meanwhile, keeping a close eye on the cream so it doesn't burn, in a medium saucepan combine 1/4 cup water, the sugar, and corn syrup, stirring them together carefully so you don't splash the sides of the pan. Cook over high heat until an instant-read thermometer reads 350 degrees F, 6 to 8 minutes. Remove from the heat and let the caramel cool for 1 minute.

4. Add the cream to the caramel and stir to combine. Stir slowly for 2 minutes, then pour the caramel over the chocolate. Let the caramel and chocolate sit for 1 minute, then, starting in the center of the bowl, and working your way out to the edges, slowly stir the chocolate and

caramel mixture in a circle until the chocolate is completely melted. Let the mixture cool, then transfer it to the bowl of an electric mixer fitted with the paddle attachment.

5. Mix on low speed until the bowl feels cool to the touch. Increase the speed to medium-high and gradually add the butter, beating until thoroughly incorporated. Scrape down the bowl and beat on high speed until the mixture is fluffy.

ASSEMBLE THE CAKE

1. Place one cake layer on a serving platter. Spread 1/4 cup of the caramel over the top. Let the caramel soak into the cake, then spread 3/4 cup of the ganache frosting over the caramel. Sprinkle 1 teaspoon of the fleur de sel over the frosting, then top with the second cake layer. Spread with caramel frosting and sprinkle with 1 teaspoon of the fleur de sel. Then top with the third layer. Spread with caramel. Crumb coat the cake and put the cake in the refrigerator for 15 minutes to firm up the frosting. Frost the sides and top with the remaining frosting. Garnish with a sprinkle of fleur de sel.

2. This cake will keep beautifully in a cake saver at room temperature (cool and humidity free) for up to 3 days. If your room is not cool, place the cake in a cake saver and refrigerate for up to 3 days. Remove the cake from the refrigerator and let it sit at room temperature for at least 2 hours before serving.

Our Kitchen Notes: Refrain yourself from spreading too much caramel or frosting on the cake or else the cake layers will slide off. If the frosting is too runny place in the refrigerator until slightly thicken.

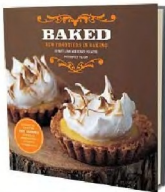
Baked: New Frontiers in Baking

Here's your chance to make some of Baked famous cakes, cupcakes, cookies and more with Matt and Renato in your own home.

This cookbook is a collection of their most famous recipes including bakery favorites like their most loved cake, The Sweet and Salty Cake, Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies, the Green Tea Cupcake, the Root Beer Cake, the Peanut Butter Crispy Bar, the Pumpkin Chocolate Chip Loaf, and our very own Cheddar Chipotle Biscuits.

It has over 80 detailed Baked recipes separated by sections on Breakfast, Cakes and Cupcakes, Pies and Tarts, Brownies and Bars, Cookies, Confections and Chocolates, and Drinks, almost every recipe has a color photo, and various tips for the home baker.

Now there is no need to ask Matt and Renato for recipes. www.amazon.com



Get this...

Oxo Good Grips 3-Quart White Stainless Steel Mixing Bowl



Mix dough, fold batters and whisk vinaigrettes with the OXO Good Grips Stainless Steel Mixing Bowls. 3 quart size has higher walls, perfect for use with electric mixers. Stainless Steel Bowls have a non-skid bottom that stabilizes the bowls while mixing. The bowls have a brushed stainless steel interior that retains temperature for chilling and marinating and a white plastic exterior that shields your hands from extreme temperatures. The curved interior surface allows for easy mixing and cleaning. All sizes nest for compact storage and all are dishwasher safe. www.amazon.com

Emile Henry Couleurs 6-Ounce Ramekins, Set of 4

Ideal for baking individual custards, soufflés, molding pâtés, and serving condiments, dips, sauces, candies, or nuts. They can go directly from freezer to oven, into the microwave, under the broiler, and through the dishwasher without harming their glossy, lead-free glaze, which does not absorb odors or moisture and will not crack, discolor, or scratch. They measure 3-1/2 inches in diameter and 1-7/8 inches high. www.amazon.com



Our Kitchen Notes: Do not use chocolate chips. Use the best quality chocolate you can afford. The unbaked cakes can be made ahead and kept, covered and refrigerated for up to two days until ready to bake. Or, freeze for up to two weeks, defrost in the refrigerator before baking.





Peanut Butter Chocolate Molten Lava Cake

An eruption of luscious chocolate! A favorite dessert in fine restaurants, this classic can be made at home with just a few ingredients. A rich chocolate cake filled with a creamy, ooey-goey peanut butter dark chocolate sauce that flows from the center of the cake. If you do not like peanut butter just omit the peanut butter or make half peanut butter.

8 oz. bittersweet chocolate,
finely chopped
8 tablespoons unsalted butter
2 large eggs
2 egg yolks
1/3 cup granulated sugar
2 teaspoons pure vanilla extract
pinch of salt
3 tablespoons all-purpose flour,
sifted
Peanut butter, store-bought

1. Melt butter and chocolate in a double boiler. Butter four 6-ounce ramekins, set aside.
2. Whisk the eggs, yolks, salt, sugar, and vanilla until frothy. Add the flour and mix until combined.
3. Whisk the melted chocolate mixture into the egg mixture until well combined.
4. Pour two-thirds of the batter into the prepared ramekins. Place 2 teaspoons of peanut butter in the center and cover with the remaining batter evenly among the ramekins. Bake or place in the refrigerator until ready to serve.

5. Bake at 450°F for about 9-10 minutes. The center will be quite soft, but the top and sides should be set. Let sit out of the oven for about 5 minutes. Using a pot holder to hold the ramekin, run a knife around the edges to loosen and place the plate on top of the ramekin and carefully invert to unmold the cake onto a plate.

6. Serve with your favorite chocolate ice cream and whipped cream and sprinkle with some confectioners' sugar (optional). Makes 4 servings

Recipe and photograph
by Vera Shepherd



FLOURLESS CHOCOLATE COOKIES

BY FRANÇOIS PAYARD

PHOTOGRAPH BY VERA SHEPHERD

"Who needs store-bought cookies when with only five simple ingredients — that you probably already have them in your kitchen — you can make this easy, fast, chewy, crunchy, delicious flourless cookies!"

Our Kitchen Notes: Use high quality cocoa powder. Toast the walnuts to bring out their full flavor. (Spread the walnuts in a single layer on a baking sheet and bake at 350 degrees F for about 10 to 12 minutes or as soon as they turn light brown. Let it cool completely before storing or using in a recipe.) For a decadent ooey-goey cookies add chunks of bittersweet chocolates, about 1 cup.

FLOURLESS CHOCOLATE COOKIES

These beautiful flourless cookies are in particularly high demand at Payard during Passover, but they have become so popular that we sell them year-round. Their crackled surface gives them an elegant look, and because they are so easy and take barely any time to make, they are great for last-minute entertaining. They have a slightly crunchy exterior and a soft, almost brownie-like interior. They should only be about a half inch at their thickest. Excerpted from **Chocolate Epiphany** (Clarkson Potter)

*Makes about twelve
4-inch cookies*

**1/2 cup plus 3 tablespoons
(68g) Dutch-processed
cocoa powder
3 cups (350g)
confectioners' sugar
Pinch of Salt
2 3/4 cups (272g) walnuts,
toasted and coarsely
chopped
4 large egg whites, at
room temperature
1 Tablespoon (15g) pure
vanilla extract**



1. Place a rack each in the upper and bottom thirds of the oven and preheat the oven to 350 degrees F. Line two baking sheets with parchment paper or silicone baking mats.
2. Combine the cocoa powder, confectioners' sugar, salt, and walnuts in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed for 1 minute. With the mixer running, slowly add the egg whites and vanilla. Mix on medium speed mix for 3 minutes, until the mixture has slightly thickened. Do not overmix it, or the egg whites will thicken too much.
3. With a 2-ounce cookie or ice-cream scoop or a generous tablespoon, scoop the batter onto the prepared baking sheets, to make cookies that are 4 inches in diameter. Scoop 5 cookies on each pan, about 3 inches apart so that they don't stick when they spread. If you have extra batter wait until the first batch of cookies is baked before scooping the next batch.
4. Put the cookies in the oven, and immediately lower the temperature to 320 degrees F. Bake for 14 to 16 minutes, or until small thin cracks appear on the surface of the cookies. Switch the pans halfway through baking. Pull the parchment paper with the cookies onto a wire cooling rack, and let cool completely before removing the cookies from the paper. Store in an airtight container for up to 2 days.



Snickers Macarons

Recipe and Photograph
by Helen Dujardin

Helen's Notes:

Store the macarons in the refrigerator. Prior to eating, let the macarons sit out for about 10-15 minutes or until the shells and the fillings become as soft as a Snickers bar.

Snickers Macarons

Makes about 16

For the Shells:

3 egg whites (I like to use 1-2 day old egg whites)
50 g granulated sugar
200 g powdered sugar (minus 2 Tablespoons)
55 g almonds
55 g peanuts
2 Tablespoons cocoa powder

For the whites, the day before (24hrs), separate your eggs and store the whites at room temperature in a covered container. If you want to use 48 hrs (or more) egg whites, you can store them in the fridge. In a stand mixer fitted with the whisk attachment, whip the egg whites to a foam, gradually add the sugar until you obtain a glossy meringue. Do not overbeat your meringue or it will be too dry and your macarons won't work. Combine the almonds, peanuts, cocoa powder and powdered sugar in a food processor and give them a good pulse until the nuts are finely ground. Pass through a sieve. Add them to the meringue, give it a quick fold to break some of the air and then fold the mass carefully until you obtain a batter that flows like magma or a thick ribbon. Give quick strokes at first to break the mass and slow down. The whole process should not take more than 50 strokes. Test a small amount on a plate: if the tops flatten on its own you are good to go. If there is a small beak, give the batter a couple of turns. Fill a pastry bag fitted with a plain tip (Ateco #807 or #809) with the batter and pipe small rounds (1.5 inches in diameter) onto parchment paper baking sheets. Preheat the oven to 300 degrees F. Let the macarons sit out for an hour to harden their shells a bit and bake for 8-10 minutes, depending on their size. Let cool. If you have trouble removing the shells, pour a couple of drops of water under

the parchment paper while the sheet is still a bit warm and the macarons will lift up more easily do to the moisture. Don't let them sit there in it too long or they will become soggy. Pipe or spoon some ganache on one shell and sandwich with another one.

If you use fresh whites, zap them up in the microwave on medium high for 20 seconds to mimic the aging process.

Milk Chocolate Ganache

1 cup milk chocolate
1/2 cup heavy cream

In a heavy saucepan over medium high heat, bring the cream to a boil. Remove from the heat, drop in the milk chocolate and let stand a couple of minutes. Gently stir the chocolate into the cream until smooth. Set aside until it cools down and thickens a bit (a trip to the fridge is ok)

Marshmallow Cream

2 cups marshmallows
1/4 cup smooth peanut butter

In a heavy saucepan over medium low heat, melt the marshmallows and peanut butter until smooth. Let cool. Once cooled you will be able to pull the "nougat" and from the saucepan and cut pieces to flatten in the palm of your hands and sandwich with the rest of the ingredients.

Remaining Ingredients

- Caramel sauce, dulce de leche, or Salted Butter Caramel Sauce, for the recipe click [here](#).
- Roasted peanut halves

To assemble the macarons, fill the shells with a couple of teaspoons of ganache, add a teaspoon of caramel sauce, top with a peanut, a piece of marshmallow nougat, and the top shell.

Play this...

Fun games designed for adults only...

Strip Chocolate
CHECKERS

Rule Number One: Strip Chocolate Checkers cannot end until at least one player is completely naked! Rule Number Two: Enjoy the chocolate!

Chocoloholics Divine Desserts has over 300 products, from truffles to chocolate Voodoo Doll, and desserts toppings to Strip Chocolate Checkers. The Chocoholics Divine Desserts Retail Shop in Clements, CA features fresh baked goods, gourmet chocolates, specialty coffee drinks, super-premium ice cream, and sundaes topped with their own branded Chocoholics decadent dessert toppings. They offer tour of their chocolate factory and about the history of chocolate and the history of Chocoholics Divine Desserts. For wine/chocolate enthusiasts, they offer wine and chocolate pairing events that are held exclusively involving California's local wineries. They come up with products designed to add fun and take the guilt away from eating chocolate! www.gourmetchocolate.com

If you like playing checkers – this is a game of checkers you will never forget! It is intended to be played by two people who are looking to lose their inhibitions. **Strip Chocolate Checkers** is played like regular checkers except that as your game pieces come off, so do your clothes. The 'JUMP' cards add additional spice to the game with titillating instructions for clothing removal, eating the delicious white and dark chocolate game pieces and additional 'activities.'



Pack the Chocolate Lovers' Dice into your suitcase on your next romantic weekend, or bring it out on a tray at dessert time. Whatever the occasion, your experience with Chocolate Lovers' Dice will be a memorable one. The game comes with a small jar of Chocoholics Body Frosting, five colored dice, interpretation "wish" cards and a soft paintbrush. Let the good times and the chocolate roll!

**Chocolate
Panna Cotta
with Orange
Caramel
Sauce**

**Recipe and photographs by
Vera Shepherd**

Chocolate Panna Cotta with Orange Caramel Sauce

Makes 4 servings

Panna Cotta means "cooked cream" in Italian. A traditional, easy, and delicious Italian custard. The bright citrus makes the perfect combination to the softly set satiny smooth chocolate panna cotta in this quick and elegant dessert recipe. The finished panna cotta can be refrigerated in ramekins for up to 2 days. If you like a firmer panna cotta add 1/2 teaspoon more of unflavored gelatin.

1 teaspoon unflavored gelatin powder
1 cup (8 fl. oz.) heavy cream
1/2 cup (4 fl. oz.) whole milk
3 tablespoons granulated sugar
1/8 teaspoon salt
2 ounces semi-sweet chocolate, finely chopped

1. Sprinkle the gelatin over milk in a medium bowl, set aside until gelatin softens.
2. Place the cream, salt and sugar in a medium saucepan over medium heat stir until sugar dissolves. When there are tiny bubbles around the pan, remove the pan from the heat.
3. Add the chocolate and whisk until it is melted. Whisk the chocolate/cream mixture into the milk/gelatin mixture and stir until completely dissolved.

4. Pour the mixture, dividing evenly among 4 5-ounce cups. Place in the refrigerator covered and let it chill until set, for at least 2 hours.

5. Before serving, segment the orange by cutting off each end of the orange, then peeling the orange with a paring knife, removing the outer membrane of the orange segments. Cut the orange segments from between the membranes and cut the segments in small pieces.

6. Place pieces of the orange segments over the panna cotta and drizzle with the orange caramel sauce over it.

Orange Caramel Sauce
1/4 cup (2 oz) granulated sugar
1 Tablespoon water
1/4 (2 fl. oz.) cup fresh squeezed orange juice
1/2 teaspoon orange zest
1 orange

1. Combine the sugar and water in a small saucepan over high heat. Bring to a boil and cook until the syrup starts to turn brown (Photo 1). Reduce the heat to medium and continue to cook until the syrup turns a dark amber color (Photo 2).
2. Remove the pan from the heat and add the orange juice all at once (Photo 3). This will harden the caramel. Return the pan to medium heat and stir until the caramel pieces melt. Remove from heat and add the zest. Refrigerate until chilled.





64% Chocolate Crème Brûlée

Recipe & Photograph
by Vera Shepherd

64% Chocolate Crème Brûlée

Makes 6 individual servings

5 oz. 64% E. Guittard Chocolate,
finely chopped

1 1/4 cups whole milk

1 1/4 cups heavy cream

**1/2 vanilla bean, split lengthwise
and the seeds scraped**

5 large egg yolks

1/2 cup granulated sugar

1/8 teaspoon salt

Get this...

**BonJour Crème Brûlée Torch with
4 Oval Ramekins**



The crème brûlée torch is an essential tool for preparing the classic crème brûlée. This best selling gift set includes all of the tools you need to create rich and delicious crème brûlée at home. Ideal for entertaining or gift giving, the set includes an aluminum torch, four 4-oz ramekins and a recipe for delicious crème brûlée. Uses standard butane fuel container. Fuel not included.

1. Arrange six 4 1/2-ounce ramekins or crème brûlée molds in a roasting pan or shallow baking sheet. Place chocolate in microwave-safe bowl and microwave on HIGH for 50 seconds. Let stand for 30 seconds and stir gently until chocolate is completely melted and smooth.

2. In a medium saucepan, combine milk, 1/4 cup sugar, cream, and vanilla bean seeds and pod. Heat over medium heat just until mixture comes to a boil; remove from heat. In a medium bowl, whisk together egg yolks and 1/4 cup sugar until blended. Whisk about 1/2 cup hot milk mixture into egg yolk mixture to temper. Add egg yolk mixture in the hot milk mixture pan and whisk until just blended. Whisk egg yolk mixture into melted chocolate until smooth and strain through a fine sieve. Stir in the salt.

3. Position oven rack in center of oven. Heat oven to 300°F. Pour mixture into ramekins or crème brûlée molds, dividing it evenly. Pour enough hot water into roasting pan so that it comes about halfway up of the sides of the ramekins. Bake for 40 to 45 minutes, or until just set and jiggles as one mass when the ramekin is lightly shaken. Using tongs, carefully remove ramekins from water bath and place in a separate shallow baking sheet to cool for 30 minutes. Refrigerate custards for several hours, until thoroughly chilled for up to 2 days.

4. Before serving, remove chilled custards from refrigerator. If condensation occurs during chilling, carefully blot with a paper towel to remove moisture. Sprinkle about 2 teaspoons of the remaining granulated sugar over the top of each custard. It is important to spread the sugar evenly; if it is too thick or too thin in places, the caramelization will not be even across the top.

5. Use a blowtorch to caramelize the sugar. Or preheat the broiler, place custards on the baking sheet about 4 inches under the broiler and broil until the sugar is caramelized. Keep a close eye on the crème brûlée during broiling. They are finished when they are light brown.

*White
Chocolate
Lemon
Creme Caramel*



"Silky smooth, with a hint of lemon..."

Recipe and Photograph by Vera Shepherd,

White Chocolate Lemon Creme Caramel

Makes 6 servings

Who would have guessed that the combination of a few simple kitchen staples could be transformed into this delicious creamy melt-in-your-mouth dessert? The white chocolate make the creme caramel smoother. It's the perfect finale to any meal. The creme caramel can be kept refrigerated for up to 2 days. For testing purpose, we used E.Guittard 31% Cocoa White Chocolate.

Caramel

1 cup granulated sugar

Custard

10 oz whole milk

6 oz heavy cream

5 oz white chocolate, finely chopped

3 large whole eggs

2 large yolks

2 Tablespoons lemon zest or 1 teaspoon

**Sonoma Syrup Co. Organic Lemon
Extract**

1/8 teaspoon salt

1/4 cup granulated sugar

1. Position the oven rack in the center and preheat the oven to 325 degrees F. Melt the chocolate on a double boiler or in the microwave until the chocolate is completely melted and smooth.

2. **To make the custard**, in a medium saucepan over high heat, bring the milk and lemon zest (if using) to almost a boil, until

small bubbles forms around the edges of the pan. Remove the milk mixture, set aside. In a large bowl, whisk the eggs and sugar until light and fluffy. Slowly add the milk mixture into the egg mixture while mixing constantly. Whisk the melted chocolate into the mixture until smooth and strain the mixture through a fine sieve in a pitcher. Stir in the salt and extract, if using.

3. **To make the caramel**, in a medium saucepan over high heat, combine the sugar; stir constantly until the sugar turns a rich golden brown. Pour the caramel in the ramekin and quickly swirl (CAUTION it's very HOT!) the ramekin to thinly coat the bottom of the ramekin. Repeat with each ramekins. Set aside to set. Note: If the caramel gets too thick to pour, warm it over low heat.

4. Place the ramekins in a large baking pan. Pour the custard into each ramekin evenly. Place the baking pan in the oven and add enough boiling water to the baking pan to come halfway up the sides of the ramekins. Cover the baking pan with foil. Bake until a knife inserted on the center of the ramekin comes out clean, about 30 to 55 minutes. Remove the ramekins from the baking pan and let it cool on a wire rack. When completely cooled refrigerate covered overnight.

5. To unmold the custards, run a sharp knife around the sides of the ramekins to loosen the custard. Place a plate over the top of the ramekin and invert the plate and the ramekin together. Shake the mold gently to release the custard.

CHOCOLATE SOUFFLÉS

"un, deux, trois,..."

RECIPES AND PHOTOGRAPHS BY
HELEN DUJARDIN

*"When it comes to soufflés,
timing is of essence...Soufflé
waits for no one."*

Chocolate Chestnut Tapioca Souffle

Souffles...Just utter the word in a room full of people and you will observe so many different reactions: "Isn't that complicated?", "Seems like a lot of work", "They fall too fast!", "It's like eating clouds!", and my personal favorite "I hate waiting for it". Yes, a souffle does not wait for you, you wait for a souffle. Souffles belong to that category of show stopping desserts like "crepes flambees", baked Alaska, spun sugar cages and the likes. Contrary to popular belief, they are not difficult to make, do not require special kitchen tools and can be made on a moment's notice if one follows a few necessary guidelines.

One of my mother's weekend meals was Swiss cheese soufflés served with a side salad. I would watch her make a roux with butter and flour, then slowly whisk in the milk, add the cheese then add the yolks and finally the fluffy beaten egg whites. Twenty minutes later and we were counting "un, deux, trois,..." to see how fast it would deflate once on the dinner table. One night though she said that she was making soufflé for dessert, a chocolate soufflé. We waited impatiently for this little marvel to come out of the

oven, and the reward was beyond any of my young expectations. Light and fluffy bites of bittersweet chocolate cloud with every spoon. From that moment on soufflés have been one of my favorite desserts to make and serve to guests. Major "Wow!" factor with minimum fuss.

Over the course of my childhood, I was lucky to have both my mother and grandmother introduce me to a vast array of chocolate soufflés and especially the less common ones using rice or tapioca as a base. When I first introduced tapioca soufflés on the dessert menu at the restaurant, it was a tough sale...not with the patrons but to the wait staff who used to complain having to time dinner, a piping hot dish and a happy customer. Once I explained that the added starch to the soufflés was there to help retain the rise as they came out of the oven and they would not have to serve a deflated tire, their attitude changed. I prefer souffles starting with a pastry cream or a roux base than the ones made with a simple meringue. They are more toothsome, leaving me with a real bite of dessert rather than just a whiff of air. Don't get me wrong I will eat both kinds with a happy heart, but unless I pretend I am on a diet I like to make my sugar count.

Here are three different kinds of soufflés, each a little different but leaving you with the same feeling of eating the most subtle thing in the air.

"Light and fluffy bites of bittersweet chocolate cloud with every spoon." — Helen



Bittersweet Chocolate Soufflé

Bittersweet Chocolate Soufflé

Makes 8 servings

This is meringue based soufflé recipe.

Cocoa powder for dusting
20 g butter at room temperature
140g bittersweet chocolate, finely chopped
400 ml whole milk
40 g butter
20 g all purpose flour
6 large whole eggs, separated
60 g granulated sugar

1. Prepare your ramekins by brushing them with butter making sure you keep your strokes vertical, it will help the soufflés rise. Dust with cocoa powder and give the ramekins a turn so all sides are coated and shake the excess off. Once they are all coated, refrigerate until ready to use.

2. Preheat the oven to 350 degrees F.

3. Place the chocolate in a medium sized bowl. Heat the milk to a boiling point and pour it over the chocolate. Let stand for

a couple of minutes and gently stir in the chocolate and milk together until they are fully incorporated and the mixture is smooth.

4. In a separate medium heavy saucepan, melt the butter. Add in the flour and cook one minute. Slowly add in the milk and cook the mixture, stirring constantly until it thickens. Remove from the heat and let stand a couple of minutes uncovered. Whisk in 4 egg yolks (you can discard the other yolks or save for ice cream making), stirring well in between each addition. You want the cream to be still warm when doing this but not piping hot to prevent cooking the yolks and ending with scrambled cream.

5. In a stand mixer, whip the egg whites to a firm foam, slowly add in the sugar, one tablespoon at a time until they reach a glossy stiff peak.

6. Fold 1/3 of beaten egg whites into the chocolate mixture to lighten it. Fold in remaining egg whites in two additions, folding until

mixture is uniform.

7. Divide the mixture evenly between the ramekins, wipe the edges clean and place them on a baking sheet. Bake for 25-30 minutes. Serve immediately.

Chocolate Chestnut Tapioca Soufflé

20 g unsalted butter
Cocoa powder
500 ml whole milk
100 g sugar, divided
60 g milk chocolate
100 g tapioca
120 g canned chestnut puree
4 large whole eggs, separated

1. Prepare your ramekins by brushing them with butter making sure you keep your strokes vertical, it will help the soufflés rise. Dust with cocoa powder and give the ramekins a turn so all sides are coated and shake the excess off. Once they are all coated, refrigerate until ready to use.

2. Preheat the oven to 350 degrees F.

3. In a large saucepan, bring the milk and half the sugar

to a boil over high heat. Reduce the heat to low and add the milk chocolate and tapioca and cook for 10 minutes, stirring occasionally.

4. Remove from the heat and stir in the chestnut puree. Whisk in the egg yolks, mixing well in between each addition.

5. In a stand mixer, whip the egg whites to a firm foam, slowly add in the remaining sugar, one tablespoon at a time until they reach a glossy stiff peak.

6. Fold 1/3 of beaten egg whites into the chocolate mixture to lighten it. Fold in remaining egg whites in two additions, folding until mixture is uniform.

7. Divide the mixture evenly between the ramekins, wipe the edges clean and place them on a baking sheet. Bake for 25-30 minutes. Serve immediately.

White Chocolate Souffle

Makes 4 servings

20 g unsalted butter at room temperature

150 g good quality white chocolate, finely chopped

100 g granulated sugar + a couple of tablespoons to coat the ramekins

2 teaspoons heavy cream

4 large whole eggs, separated

1. Prepare the ramekins by brushing them with butter making sure to stroke the brush vertically, it will help the soufflés rise. Dust with sugar and give the ramekins a turn so all sides are coated and shake the excess off. Once they are all coated, refrigerate until ready to use.

2. Preheat oven to 350 degrees F.

3. Melt the chocolate in a large bowl placed over a pot of simmering water, making sure the bottom of the bowl does not touch the water. Remove from the heat and stir in the sugar and the cream. The mixture will be thick and pasty. Whisk in the egg yolks, beating well after each addition.

4. In the bowl of a stand mixer, beat egg whites to a glossy stiff peaks. Fold 1/3 of the beaten egg whites into the chocolate mixture to lighten it. Fold in remaining egg whites in two additions, folding until mixture is uniform.

5. Divide evenly into prepared ramekins and wipe edges clean and place ramekins on a baking sheet.

6. Bake for 15-20 minutes, until souffles are well-risen and set on the edges. Serve immediately.

Our Kitchen Notes:

Many people are scared of making souffle, but fear not. Just follow these simple tips and you will get the souffle 'to rise' to the occasion:

1. Know when to stop beating the egg whites. Beating too much will result in tough, dry, cracked souffle and too little will result in under inflated souffle.

2. It is easier to separate the whole eggs while they are still cold; but, let the egg whites come to room temperature. It will be easier to incorporate more air bubbles into the egg whites.

3. Do not over-bake the souffle. The souffle is done when it has risen about 2-3 inches over the rim of the mold.

4. After you pour the souffle batter in the mold you can freeze it for up to 3 days. Just let the frozen souffle batter thaw before baking.

Try the *White Chocolate
Lemon Souffle*, for the
recipe click [*here*](#).



White Chocolate Souffle

Get this...



Mayfair & Jackson Ramekin Set

This stylish ramekin set contains 6 elegant 7-oz. ramekins made of sturdy stoneware. Cloud Blue with natural interiors. www.cooking.com



Le Creuset Cherry Red Heart-Shaped Ramekins

This set of 4 8-oz. Heart Ramekins is a lovely way to serve luscious desserts, especially when it's over a romantic dinner. www.cooking.com



Oval White Porcelain Dishes

The set of 6 6-oz. oval dishes lets you make individual portions of creme brulee, quiche, etc... www.cooking.com

Chocolate-Dipped Tuxedo Strawberries

Recipe & Photographs by Vera Shepherd

Making these beautiful chocolate-dipped berries is a breeze. You can decorate with finely chopped roasted nuts, drizzle with melted chocolate, mini-chocolate chips, finely shredded fresh coconut, or dress-up the strawberries in tuxedo. The amount of chocolate needed will depend on the size of the strawberries. If you have leftover chocolate, dip dried fruits or your favorite cookies in it. Consume the strawberries on the same day you dip them.

2 oz semi-sweet chocolate, chopped into small pieces

3 oz good quality white chocolate, chopped into small pieces

5 strawberries, washed with the stem on

1. Line a plate with parchment or wax paper. Place white chocolate in a heatproof deep small bowl and microwave at half power, stopping to stir it gently every 30 seconds. Microwave until the chocolate is melted about two-thirds of the way through and continue stirring it until smooth.

2. One at a time, hold the strawberry close to the stem and dip the strawberries into melted chocolate (Photo 1). Lightly scrape on the edge of the bowl to allow excess chocolate to drip back into the bowl (Photo 3). Place on the prepared plate. After dipping all of the berries, refrigerate about 8 minutes to harden. In the meantime, repeat the procedures above to melt the semi-sweet chocolate. Remove the strawberries from the refrigerator.

3. Dip one side of the strawberries on a 45 degree angle in semi-sweet chocolate (Photo 4) and dip the other side on a 45 degree angle (Photo 5). Lightly scrape on the edge of the bowl to allow excess chocolate to drip back into the bowl (Photo 6). Pour the remaining melted chocolate in a small pastry bag with a round writing tip or paper cone. Pipe little bowtie and buttons (Photo 7). Store covered and refrigerated up to 1 day.

A glass dish containing four fresh strawberries with green leaves.

*All dressed up to
impress someone...*





Makes 2 servings.

Our Kitchen Notes:

After you wash the strawberries make sure they are very dry before dipping in the melted chocolate.

If you wish to decorate with nuts or coconut, sprinkle the nuts or coconut immediately on the dipped strawberry.

Microwave melting time vary with amount of chocolate and wattage of your microwave.

Do not leave the chocolate in the refrigerator for too long. The chocolate will 'sweat' and even crack when brought to room temperature.

For testing purpose we used dark and white **Bada Bing Bada Boom Candy Melts**. If you're looking for a simple way to make professional quality chocolate creations that taste good and without the extra work involved in tempering, then try **Bada Bing Bada Boom Candy Melts**. Most people who try it can't taste the difference between **Bada Bing Bada Boom Candy Melts** and couverture chocolate. www.chocoley.com





WHITE CHOCOLATE AND BRIE CHEESECAKE WITH FLEUR DE SEL AND HAZELNUT BRITTLE

The white chocolate here doesn't dominate, it leaves you wondering and begging for more.

This cheesecake is so simple and so chic! This is an European marvel at its best. You can serve it with fresh berries or raspberry coulis. And that's exactly what the author, Fran Bigelow, suggested. Or, if you are not pressed for time, you can make the Fleur de Sel Hazelnut brittle to decorate the cheesecake or serve alongside. I found them to be the perfect match for the cheesecake. Extra time spent in the kitchen will certainly be highly appreciated at the end of your dinner, I promise. If you decide to make the cookies, make sure you have enough of them to offer separately, despite your plated presentation. Everybody always looks for more to indulge. Lastly, please, don't ruin this wonderful cheesecake by making it with a graham crust, or any crust...





RECIPES AND PHOTOGRAPHS
BY VERA KUZNETSOVA

White Chocolate and Brie Cheesecake with Fleur de Sel and Hazelnut Brittle

Adapted from **Pure Chocolate**

by Fran Bigelow

Makes one 9-inch round cake, about 12 servings

Ingredients

4 oz good quality white chocolate, chopped

1 ½ pounds (3 packages) cream cheese, at room temperature

12 oz ripe Brie cheese, at room temperature (preferably 40 % butterfat), weighed after the rind is removed

¾ cup sugar

1/8 tsp (pinch) salt

1 tsp pure vanilla extract

5 large eggs, at room temperature

Fleur de Sel Hazelnut Brittle

1. Center an oven rack and preheat the oven to 300 degrees F. Wrap a 9-inch springform into a double (triple, even better) layer of heavy duty aluminum foil. Lightly butter the pan inside. Line the bottom of the pan with a parchment paper circle, and lightly butter the circle.

2. Bring 1-inch of water to a simmer in a wide skillet. Turn the burner off (if your stove

is electric, remove the skillet from the burner) and wait for 30 seconds. Meanwhile, place the chocolate in a small heatproof bowl. Set the bowl of chocolate in the hot water. Stir constantly until the chocolate is melted and smooth. Set aside to cool slightly.

3. In a mixer with the paddle attachment or in a large bowl using a hand-held electric beaters, beat the cream cheese on medium-high speed until smooth, about 3 minutes. Transfer the cheese from the mixing bowl to another bowl and set aside.

4. In the same mixing bowl using the same paddle attachment (no washing necessary), on medium-high speed beat the Brie until completely smooth, about 3 minutes, scraping the bowl often with a rubber spatula. It's crucial to beat the cheeses separately until smooth, and only then combine them in one bowl.

5. With the machine on medium speed, add the cream cheese to the Brie in 3 parts. Blend the cheeses together until smooth, scraping the sides of the bowl. Reduce speed to low and slowly add the sugar. Add the salt and vanilla extract, beat until combined.

6. At medium-low speed, add the eggs, one at a time, scraping down the sides of the bowl as necessary. At low speed, pour the melted chocolate into the middle of the bowl. Mix until well blended, smooth, and creamy.

7. Pour into the prepared pan. Place the springform in a large roasting pan and pour hot water into the roasting pan so that it comes about halfway up the springform pan. Transfer carefully to the oven and bake for about 1 hour 15 minutes. Turn off the oven. Let the cake stand in the oven for another hour. By that time the cake should look set. Transfer the springform pan onto the rack and cool. Cover; chill the cake overnight.

8. Run a thin knife around the edge of the cake to loosen and remove the side of the pan. Transfer the cake to a serving platter. Bring to room temperature before serving. If you wish to top the cake with brittle, pile it high right before serving, otherwise the moisture from the cake will melt the caramel. Or you can plate the cake slices placing the brittle cookies on the top and/or at the side of each slice. The cake can be stored in the refrigerator for as long as 1 week.

Fleur de Sel and Hazelnut Brittle



If I was asked to name my favorite cookies of all, that would be it. Although, I'm not so sure that they can be actually considered as cookies per se. Or maybe they can because of their shape, in this particular case. Anyway, they are my favorite thing. Makes a lot. It is really not possible to track the exact quantity since a lot of them become stolen, or eaten by the baker herself during the process...

Ingredients

1 cup sugar

1/3 cup water

1/8 tsp cream of tartar

½ cup finely ground toasted hazelnuts (or other nuts of your choice)

Fleur de sel for sprinkling on the cookies

1. Preheat the oven to 350 degrees F. Line a large baking pan or a cookie sheet with parchment, foil, or a silicone mat. Set aside.

2. In a heavy small saucepan over moderate heat, stir together the sugar, water, and the cream of tartar. Cook, stirring occasionally, until the sugar dissolves, then raise the heat to moderately high and boil without stirring, occasionally brushing down sides of the pan with a wet pastry brush, until syrup turns golden caramel in color.

3. Pour the caramel onto the prepared baking pan and let cool completely.

4. Brake the caramel into 1-inch pieces and grind in a food processor to the consistency of granular sugar. Stir in the ground nuts.

5. Reline the baking sheet with parchment paper, foil, or a silicone mat. Spread the caramel mixture very thinly inside a round (or any shape, according to your preference) cookie cutter placed on the prepared baking sheet. Gently lift the cookie cutter and repeat until you have 8-10 circles. Carefully place the sheet in the oven to melt the caramel, for about 3-4 minutes. Remove from the oven. Immediately, sprinkle each round with the Fleur de Sel. If you want to shape the cookies, quickly, before the caramel sets, place the cookies on a rolling pin (for example) and let them cool and harden. If the cookies had set before you shaped them return the cookies in the oven for a moment.

6. Store the praline in a cool dry place, for 2 weeks. It's not recommended to make the brittle when the weather is very humid.

Italian Chocolate Nut Torte (Torta Cioccolata)

Recipes and Photographs
by Vera Kuznetsova



This cake recipe is adapted from **Pure Dessert** by Alice Medrich, who borrowed the idea from Claudia Roden. I substituted half of the almonds in the original recipe for the hazelnuts, they make the flavor more interesting. The cake was delicious and so easy to make! It's rich but not heavy or dense, it's also quite moist. Unsweetened chocolate (and there's plenty of it) cuts the meringue sweetness down very well. But the recipe does require a good quality unsweetened chocolate, Baker's unsweetened chocolates will not do. Although, the cake originally designed to fit into a regular 9-inch springform pan, I used mini-cake pans. Serve and plate the cake with unsweetened whipped cream, ice cream, and some cocoa nib brittle for garnish.

Makes about 10-12 servings

½ cup unblanched or blanched whole toasted almonds

½ cup toasted and skinned whole hazelnuts

7 oz good-quality unsweetened chocolate, roughly chopped

1 cup sugar, divided

1/8 tsp salt

8 large egg whites (1 cup)

¼ tsp cream of tartar

Unsweetened cocoa for dusting
Unsweetened or lightly sweetened whipped cream for serving

Baci Ice Cream

Cocoa Nib Brittle (use the Fleur de Sel and Hazelnut Brittle recipe on p.11 and substitute the hazelnuts for the cocoa nib)

1. Position a rack in the lower third of the oven and preheat the oven to 350 degrees F. Grease the sides of the 9-inch springform pan and line the bottom with parchment paper.

2. Combine the almonds, hazelnuts, chocolate, ½ cup of the sugar, and the salt in a food processor and pulse until the nuts and chocolate are very finely chopped but not completely pulverized. Set aside.

3. In a clean, dry mixer bowl or other large bowl, combine the egg whites with the cream of tartar and beat with an electric mixer at medium speed until soft peaks form. Increase the speed and gradually add the remaining ½ up sugar, then beat until

the meringue forms stiff but not dry peaks. Add one-third of the nut mixture to the meringue, and fold in with a large rubber spatula just until nearly incorporated. Fold in half of the remaining nuts, then fold in the rest of the nuts.

4. Scrape the batter into the lined pan and spread it evenly. Bake until the cake has risen and is golden brown on top and a toothpick inserted in the center of the cake comes out clean, or with a little melted chocolate, 25 to 30 minutes. Let cool on a rack for 10 minutes, then unmold. Cool completely on a rack. Cover or wrap tightly, and store for up to 3 days at room temperature.

Baci ice cream

Recipe and Photograph by Vera Kuznetsova

The flavor is the winning combination of chocolate and hazelnuts, one of my favorite ice cream flavors. I was determined to get it right this time. I wanted the ice cream to be rich chocolate with pronounced hazelnut flavor. The good quality cocoa powder and bittersweet chocolate took care of the first part of the task while a generous portion of Nutella and toasted coarsely ground hazelnuts provided the ice cream with recognizable and so delectable hazelnutness. The ice cream tasted wonderful, and I was not surprised here. The texture was a complete and pleasant surprise, it was incredibly smooth and silky. After reading the list of ingredients on the Nutella jar label I realized that the well-known commercially made chocolate-hazelnut spread became the miraculous component responsible for the success. Soy lecithin is a common emulsifier that contributed to the unbelievably smooth texture.

Makes about 2 quarts

2 cups half-and-half
6 egg yolks
½ cup granulated sugar
¼ cup unsweetened cocoa powder (I used natural)
1/8 tsp salt
4 oz good quality bittersweet chocolate, finely chopped
1 cup Nutella (chocolate-hazelnut spread)
1 cup whipping cream
1 tbsps Frangelico (hazelnut liqueur)
1 tsp pure vanilla extract
Heaped ½ cup coarsely ground toasted hazelnuts

1. Prepare an ice bath. In a large heavy saucepan, heat the half-and-half just until you see little bubbles around the edges of the pan. In a bowl, whisk the egg yolks, sugar, cocoa powder, and the salt to combine well. Very gradually, in a thin stream, whisk in the hot half-and-half. Return the egg yolk mixture into the saucepan. Cook the custard over medium-low heat for about 15 minutes, stirring constantly with a wooden spoon, until the custard coats the back of the spoon.

2. Quickly strain the custard into a large bowl. Add the chopped chocolate, whisk until the chocolate is melted and the mixture is smooth. Whisk in the Nutella, then add the whipping cream, vanilla extract and hazelnut liqueur, whisk to combine.

3. Place the bowl with the custard in the ice bath and cool, stirring often. Press plastic wrap directly over the cooled custard surface and refrigerate for at least 4 hours, preferably overnight.

4. Whisk the mixture well before freezing it in the ice cream maker. During the last minutes of churning, add the ground hazelnuts to the ice cream, process until combine. Transfer the ice cream to containers, cover, and freeze to firm up.

Vera, of *Baking Obsession*, originally from Russia blogs in Vancouver, B.C., at www.bakingobsession.com

Get This...

Making Artisan Gelato: 45 Recipes and Techniques for Crafting Flavor-Infused Gelato and Sorbet at Home

The word gelato, in Italian, simply means “ice cream,” but its meaning has shifted to define a type of high-end frozen dessert, made with milk, not cream. Gelato also has 35% less air whipped into it than ice cream, heightening its rich mouthfeel without tipping the scales. Gelato, in all its luxury, is simple to make at home with a standard ice-cream maker. *Making Artisan Gelato* offers over 45 recipes and flavor variations for exquisite frozen desserts, made from all-natural ingredients available at any grocery store or farmer’s market. From pureeing and straining fruit to tempering egg yolks for a creamy base, the gelato-making techniques included in *Making Artisan Gelato* ensure quality concoctions. Recipe flavors run the gamut – nuts, spices, chocolate, fruit, herbs, and more – with novel flavor pairings that go beyond your standard-issue fare. www.amazon.com



Cuisinart ICE-30BC Pure Indulgence 2-Quart Automatic Frozen Yogurt, Sorbet, and Ice Cream Maker

Housed in brushed stainless steel with an embossed logo, this fully automatic unit makes frozen yogurt, sorbet, and homemade ice cream in as little as 25 minutes. The frozen-dessert maker features a heavy-duty motor and a double-insulated freezer bowl that holds up to 2 quarts of frozen dessert. Simply add ingredients, turn the machine on, and frozen drinks and desserts are ready in minutes. Its large ingredient spout allows for easily adding favorite mix-ins, and an instruction book and recipes are included. Great for entertaining or every day use, this unit measures approximately 8-1/4 by 8 by 11-1/4 inches and carries a three-year limited warranty. www.amazon.com



CHOCOLATE PÂTE FEUILLETÉE

**Recipes and Photographs
by Aran Goyoaga**

I come from a family of pastry chefs. I grew up in the family pastry shop where puff pastry was made from scratch almost everyday. There were no freezers used back then and there are none today. My uncle Jose is a master at the art of pâte feuilletée and watching him work is a true pleasure. To this day, I believe a good pastry shop distinguishes itself by the quality of their laminated doughs such as mille-feuilles and croissants.

This dough only has six ingredients but it requires about 2 days worth of mixing, rolling and folding. There are six letter folds that make this one of the flakiest pâte feuilletée I have ever made. The dough is elastic and if chilled enough in between rolling, it is quite easy to handle.

I made the dough, rolled it into two large rectangles and froze them until I was ready to bake them. With the first sheet I made the chocolate mousse and raspberry napoleons and reserved the second sheet to make palmiers.

Chocolate Pâte

Feuilletée

Adapted from

Chocolate Desserts by
Pierre Herme

420 grams all purpose
flour

185 grams cold water

2 teaspoons salt

70 grams, unsalted
butter, melted and
cooled

425 grams butter,
slightly softened

50 grams cocoa
powder, sifted

Aran, of *Cannelle Et Vanille*, is originally from Basque now living in the US since 1998. She comes from a family of pastry chefs and great cooks, although her parents tried to persuade her in a different direction her love for the craft of pastry was much stronger. She is available for recipe development, consulting and photography.

1. Place flour on a working surface and make a well in the center. Dissolve the salt into the cold water and add this to the center of the flour well. Slowly start mixing the flour and the water together with circular motions and always working in the center so the water is absorbed by the flour and we work neatly. When they are mixed, add the melted and cooled butter.

2. Knead the dough for about 5 minutes. It will not be a super smooth dough at this point but don't worry because we will keep developing the gluten as we roll the dough. Wrap the dough in plastic wrap forming a rectangle that is approximately 6 inches long on one side. Refrigerate overnight.

3. To make the lock-in butter, cream the butter with the paddle attachment until smooth but still cold. Add the sifted cocoa powder and cream until the cocoa is absorbed by the butter. Wrap in plastic wrap also forming a rectangle that is a bit smaller than the previous one. Refrigerate overnight.

4. The next day, pull the dough out of the refrigerator and roll to a rectangle that is about 1 cm thick (1/3 inch) and about 30x18 cm long (12x7 inches). Remove the lock-in butter out of the fridge. It will be harder than the dough but we need to have both right about the same consistency, so pound the butter with a rolling pin to soften it slightly.

5. Place the slightly softer butter on top of the right half of the dough rectangle. Fold the left side of the dough over the butter creating a packet. Seal in the edges. If necessary, press the dough down so the butter reaches every corner of the dough. We want the butter to spread evenly all over to create even layers. Place the dough on a sheetpan, cover it with plastic wrap and refrigerate for 2 hours.

6. Remove the dough from the refrigerator and roll it to a rectangle that is 3 times wider than tall, about 52x18cm (7x21 inches). Fold the dough like a letter, bringing the right third over the middle third and folding the left on top of it. Wrap in plastic and refrigerate for 2 hours. This was the first turn and make sure to mark it somewhere so you don't lose track of how many folds you have done.



7. Repeat this procedure 5 more times for a total of 6 letter folds, always rolling the dough with the open edges to the left and right of you. Refrigerate the dough after each turn. Use flour when rolling but brush off any excess after each turn to avoid getting too much flour on the dough. If the dough rips a bit and the butter is exposed, don't worry, try to patch it as well as you can but keep going. After all the folds are done, it will not matter that much.

8. After the last fold, refrigerate the dough overnight. You can use it the next day or what I did was roll it into two sheets and froze them until I was ready to use them. This dough will be good in the refrigerator

for a couple of days and up to one month in the freezer.

Caramelized Chocolate Mille- Feuille with Chocolate Mousse and Fresh Raspberries Napoleon Recipe by Aran Goyoaga

1. Place a sheet of puff pastry on a sheetpan lined with parchment paper. Pre-heat oven to 450°F. Sprinkle granulated sugar over the top of the puff pastry and place it in the oven. Reduce heat to 375°F and bake for 10 minutes. After 10 minutes, place a cooling rack on top of the puff pastry to stop it from rising too much. Bake for an additional 10 minutes

with the cooling rack on top of the pastry.

2. Remove the sheetpan from the oven. Cover the puff pastry with a sheet of parchment paper and with the help of another sheetpan, flip it over. Remove parchment from the top and now, the sugared side will be on the bottom and the plain side will be facing you. Place this sheetpan back in the oven and bake for another 5 minutes. Remove from the oven and let the puff pastry cool.

3. Cut the pastry into same size rectangles. Pipe two rows of chocolate mousse on top of a rectangle, place a row of fresh raspberries in the center



and top with another layer of puff pastry. Decorate with fresh berries.

Chocolate Palmiers

Recipe by Aran Goyoaga

1. Sprinkle granulated sugar on top of a sheet of chocolate puff pastry. Fold it just like a fan. Take the left side and fold it in the middle and the same with the right side. Then fold these two against each other creating a fan. Roll this log in granulated sugar and refrigerate for 15 minutes until it chills some more.

2. Cut 1/2 inch pieces vertically. Press each palmier gently into granulated sugar (both sides). Place these on a sheetpan lined with parchment and bake in a 375F oven for 8 minutes. Turn the palmiers over and bake for another 8 minutes. Remove pan from oven and let the palmiers cool.

*Chocolate Mousse...
3 Ways...*

*Recipe and Photographs by
Aran Goybaga.*



Make mini mousse bonbons by freezing the mousse in mini half spheres molds and stick two half mousse spheres together, and then rolling them in finely chopped pistachios, finely grated white chocolate and dark chocolate.



Chocolate Mousses

Pate a Bombe

4 oz sugar
1 oz glucose
2 oz water
3 egg yolks

Cook the sugar, corn syrup and water to 240 degrees F. In the meantime, whip the yolks until they turn fluffy and pale. Add the cooked sugar to the yolks while the mixer is on low speed. Pour the sugar on the side of the bowl so you don't create spun sugar while doing this. Turn the mixer back to high and continue beating until light, thick and the bowl has cooled.

White Chocolate Mousse

1 oz pate a bombe
2 grams gelatin leaves
1.5 oz white chocolate, melted
and cooled
4 oz heavy cream, soft peaks

Soften the gelatin in ice water for 5 minutes. Squeeze out excess water and mix with 2 tablespoons of the heavy cream (it's ok if it's already whipped to soft peaks). Melt them together in the microwave for about 7 seconds. Add this mixture to the soft peak whipped cream and whisk together until mixed. But be careful not to overmix. Add the cream to the pate a bombe and fold. Add the melted and cooled chocolate to the base and fold. Place the mousse in a pastry bag and pipe into molds.

Milk Chocolate Mousse

1 oz pate a bombe
2 grams gelatin leaves
1.5 oz milk chocolate, melted
and cooled
4 oz heavy cream, soft peaks

Soften the gelatin in ice water for 5 minutes. Squeeze out excess water and mix with 2 tablespoons of the heavy cream (it's ok if it's already whipped to soft peaks). Melt them together in the microwave for about 7 seconds. Add this mixture to the soft peak whipped cream and whisk together until mixed. But be careful not to overmix. Add the cream to the pate a bombe and fold. Add the melted and cooled chocolate to the base and fold. Place the mousse in a pastry bag and pipe into molds.

White Chocolate Mousse



Did You Know?
Chocolate will continue to melt even after it is removed from a heat source. Care in heating is needed as the temperature will rise well after removal from heat source.

Dark Chocolate Mousse

1 oz pate a bombe
2 grams gelatin leaves
1.5 oz 70% chocolate, melted
and cooled
4 oz heavy cream, soft peaks

Soften the gelatin in ice water for 5 minutes. Squeeze out excess water and mix with 2 tablespoons of the heavy cream (it's ok if it's already whipped to soft peaks). Melt them together in the microwave for about 7 seconds. Add this mixture to the soft peak whipped cream and whisk together until mixed. But be careful not to overmix. Add the cream to the pate a bombe and fold. Add the melted and cooled chocolate to the base and fold. Place the mousse in a pastry bag and pipe into molds.

Dark Chocolate Mousse

Dark Chocolate Mousse



Gluten-Free Chocolate Spice Cake

Recipe and Photograph
by Arfi Binstead

Did You Know?

Hawaii is the only US state that grows cacao beans to produce chocolate.

Gluten-Free Chocolate Spice Cake

If you would like to make your cake more spicy, make the spicy coffee syrup by adding two cups double-strength espresso with granulated sugar, whole star anises and cinnamon quills and cook until it is thickened and reduced. The amount of sugar can be adjusted to your liking. If not, just dust the top of the cake with confectioners' sugar.

400ml coconut cream
(cook until thickened and
reduce to 325ml, then
cooled)
1/2 tsp ground cinnamon
1/8 tsp ground star anise
1/8 tsp ground nutmeg
1/4 tsp ground cardamom

12 free-range eggs
180g caster sugar
50g rice flour
160g sticky (glutinous)
rice flour
50g almond meal
150g cocoa powder
1/2 tsp vanilla bean paste

1. Preheat the oven to 180 degrees C. Grease and line a round cake tin measured 26cm x 7cm. This cake will rise high if you do not overmix the batter. Sift the rice flours, almond meal, cocoa powder, and spices in a big bowl, set aside.
2. Beat the egg yolks until foamy, add in the sugar a little at a time. Keep beating until thick and forms ribbons with pale color.
3. Remove the beaters and fold in the sifted flours, cocoa and spices, gently until combined. Take care not to disturb the bubbles in the batter volume. Pour in the cooked and cooled coconut cream in a thin stream until all used. Do this very gently, otherwise your batter will go flat.
4. Pour into the prepared cake tin and bake for about 30-35 minutes or until springy to the touch. The finished colour will be golden brown.

Arfi Binsted, of *Homemades: The Joy of Domestic Cooking*, blogs from New Zealand visit her at <http://homemades.blogspot.com>

Dark Secret (Chocolate Pave Nutella)

Recipe and Photographs by
Gemmi Rizzi (แก้ม ริซซี่)





I was thinking of making a chocolate dessert that is easy and quick to make, and very delicious. This is a recipe that chocoholic and non-chocoholic will truly enjoy.

So, I made Chocolate Pave Nutella, it's a bit bitter and sweet, rich, smooth, chocolatey and nutty, oh, so good....I highly recommend you to eat together with some fresh whipped cream, the flavor combination is perfect together.

Did You Know?

Chocolate will continue to melt even after it is removed from a heat source. Care in heating is needed as the temperature will rise well after removal from heat source.

Dark Secret (Chocolate Pave Nutella)

100 ml heavy cream
20g glucose or corn syrup
80g dark chocolate, chopped in small pieces
60g Nutella
20g unsalted butter, at room temperature

For Chantilly Cream

50 ml heavy cream
2 teaspoons pure vanilla extract
1/2 Tablespoons of your favorite orange liqueur or cognac (optional)

1. Prepare a ring mold 6 cm diameter by covering the outside and bottom of the mold with aluminium foil.
2. In a saucepan at medium-low, heat heavy cream and glucose together until it comes to a slow boil. Lower the heat and add the nutella and dark chocolate. Stir gently until the chocolate is melted, take it off the heat.
3. Add butter and stir slowly until the butter is melted. Pour the mixture into prepared molds. Place in the refrigerator to allow them to set for at least 4-5 hrs.
4. Use a torch to unmold them or run a hot knife around the edge of the mold (you have to insert knife in hot water and wipe to dry)
5. To make the chantilly, whip the heavy cream and extract with an electric mixer or by hand with a whisk until soft peak forms when you lift the whisk.
6. Serve with the chantilly and some fresh berries or chopped toasted hazelnuts and chocolate decorations.

Gemmi of *Bake with Heart*, *Cook with Love*, blogs from Italy in English at <http://saycake.blogspot.com/> and in Thai at <http://italian-brandname.blogspot.com>

Prepare the molds...

Did You Know?

When stored properly most chocolate has a shelf life of more than one year. Darker varieties will even keep a little longer.



Add the chocolate ...



Add the butter and stir slowly...



Pour the mixture...



Refrigerate...

Dessert for 2...

The word tiramisu literally means “pick-me-up” in Italian. This is a very quick and easy dessert and you don't need much experience to get the best results. Use the best ingredients you can afford.

Savoiardi ladyfinger is a must. I never make them at home, the store-bought are perfect for this quick and easy classic Italian dessert recipe. Don't soak the cookies too much or else the tiramisu will end up soggy. It is usually flavored with a coffee liqueur but you can use rum or cognac.

The traditional tiramisu recipe uses raw eggs. If you can get very fresh eggs or you are not worried about salmonella contamination, just skip the bain-marie while making the sabayon. Sabayon (zabaglione or zabaione) is an Italian dessert made with egg yolks, sugar, and sweet Marsala wine (feel free to substitute dark rum or cognac). It's a light custard, which has been whipped to incorporate air. The sabayon by itself is usually served with fresh fruits.

Note: If you are concerned with salmonella contamination from consuming raw eggs, you can eliminate it entirely by using pasteurized eggs.



Recipe and photographs
by Vera Shepherd

Tiramisu Per Due

Makes 2 servings

2 large egg yolks	1/4 cup instant espresso coffee
1 Tablespoon cognac (optional)	1/8 teaspoon salt
4 Tablespoons granulated sugar	2 Tablespoons coffee liqueur
7 oz. mascarpone cheese	5 - 6 Savoiardi ladyfingers
1/2 cup heavy cream	Cocoa powder
1 Tablespoon granulated sugar	

1. Fill a pot just with enough water so that when you set the bowl over the pot the water does not touch. Bring the water to a simmer and reduce the heat to low. Set the bowl containing the custard mixture over the pot. Make sure that the water does not boil. Beat the yolks, salt and sugar with a whisk or a handheld electric beater until it is thickened and lightens and falls back on itself in thick ribbons when the whisk or beater are lifted. Add the cognac (if using) and mix until combined. Place the bowl to cool over ice bath, mix occasionally until cooled.

2. Place mascarpone cheese in mixing bowl and paddle on low speed until there are no lumps. Remove the bowl from the machine and fold the egg mixture in the mascarpone until incorporated. Whip the heavy cream with the sugar until soft peak form. Fold the cream mixture into the mascarpone mixture until well combined.

3. To assemble, pipe or spoon 1/3 of the cream in the bottom of two glass containers and sprinkle with a little cocoa powder. Mix the coffee and liqueur in a bowl. Quickly dip both sides of the ladyfingers in the coffee mixture (just long enough to moisten the cookies without making them soggy) and place them on top of the cream. Pipe 1/3 of the cream on top of the cookies and sprinkle with cocoa powder. Dip the remaining cookies and place on top of the cream. Lastly divide the remaining cream between the two glasses and sprinkle with cocoa powder. Refrigerate for at least three hours. Before serving, top with finely grated semisweet chocolate.



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Trudeau Century 3 in 1 Fondue 15 Piece Set



The perfect party dish, fondue lets guests be their own personal chefs; it is delicious, healthy and fun any time of year. Meat, cheese or chocolate fondue; party, dinner or holiday celebration - turn ordinary into extraordinary! Trudeau is known throughout the world for its high quality products and the Century 3 in 1 Fondue Set is no exception. A divided stoneware insert allows for preparation of two types of cheese or chocolate simultaneously. Included is a stainless steel fondue pot, one stoneware insert, a wire rack with integrated base, adjustable safety burner, four condiment bowls and six stainless steel fondue forks. Comes with gift box. www.amazon.com



Fondue Fuel - Gel

Non-combustible gel fuel for use in fondue or chafing dish paste burners or for lighting open fires and charcoal-fuelled barbecues. Easy and safe to use, non-toxic, and environmentally friendly.

www.amazon.com



Chocolate *for* 2 Fondue

- 6 oz semi-sweet chocolate, chopped in small pieces
- 2/3 cup half-and-half
- 1 teaspoon pure vanilla extract
- 2 Tablespoons unsalted butter
- 2 Tablespoons chocolate liqueur, optional

In a medium saucepan at medium heat, combine half-and-half, vanilla, and butter, and heat until it simmers. Remove from heat, and stir in the chocolate and liqueur until completely melted and smooth. If the fondue is too thick add more warm half-and-half to the desired consistency. Serve over heat source that will keep it warm, but not hot. Dip in strawberries, fresh pineapple chunks, cubes of pound cake, cookies, marshmallows, pretzels, dried apricots, etc.

Indulge this...

There is no such thing as too much chocolate when it comes to expressing your love. It doesn't matter whether your loved one is a chocoholic or counting carbs, this gift is the once-a-year chocolate tryst that they secretly long for...

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Debauve & Gallais, the oldest chocolatier in France offers the finest chocolate assortment in Debauve & Gallais' trademark blue, gray, and gold embossed box handmade exclusively for royalty before becoming available to the public in 1913.

This Video Jewel Case is built with a full color LCD video display where you can record a personalized video message or download your favorite song, video, or pictures you have shared together. A perfect box for proposals that will be remembered and cherished for many years. \$310. Only at www.debauveandgallais.com



Indulge this...

The Ultimate Chocolate Truffle, La Madeleine Au Truffle

Fritz Knipschildt, Maitre Chocolatier of Knipschildt Chocolatier, has taken the truffle to extraordinary new heights. This indulgence is handcrafted by dipping a 1 oz. fresh tuber melonosporum in a dark chocolate ganache, made from 70 percent French Valrhona chocolate mixed with fresh cream infused with vanilla and pure Italian truffle oil.

It is then rolled in cocoa powder, wrapped and tucked into its own little gold box. The time and energy that goes into its creation and the exceptional ingredients that are used make this the most expensive truffle in the world. One truffle. Limited Availability from November to February. \$300.
www.deandeluca.com



Touché Deluxe Zchocolat Touché collectible box is accompanied by a two-pack chocolate refill. The wooden box is entirely made by hand and has become a treasured keepsake in its own right - prized almost as much as the morsels initially housed. Each signature wooden box is made of Sapelli (a member of the mahogany family) and is assembled with 'finger joint' construction, a robust yet elegant assembly. The exterior of this warm-toned, tinted mahogany box is lovingly varnished to accentuate the wood natural grain and hues.

Each of the 45 delectable gourmet chocolates within this collection is a hand-made creation from their four award-winning chocolatiers. Savor an amazing variety of pralinés and Caramel truffles; discover sublimely flavored chocolates hinting of orange essence, ripe raspberries, wild blackberry, Bourbon vanilla, star anise, ginger-bread and even lavender-honey; all cloaked in rich dark chocolate or thickly dusted with pure pungent cocoa or encased in creamy milk chocolate. \$116.21. To learn more about each of these amazing chocolates, visit www.zchocolat.com



Adorn this box with a diamond engraved brass plate tastefully conveying your personal message, elevating a stunning gift to extraordinary new heights!



Indulge this...

Jin Patisserie Valentine's Chocolate Box This entire box is made of premium chocolate by hand, and it comes with twelve assorted handcrafted decadent chocolate flavors such as, tea, spice, herbal, asian, citrus and alcohol. Your sweetheart is going to love to eat the chocolates, and the box too!!! www.jinpatisserie.com





Crave this...

Verē Classic Vegan

This gift package contains some of their most delicious artisanal vegan chocolate confections wrapped in a beautiful chocolate-colored box and ribbon and includes: Coconut Brownies, Almond Clusters, Espresso Wafers, and Ultimo Organic Chocolate Bar. www.verechocolate.com



Ultimo Organic Chocolate

Bar is made of 75% cacao single origin Arriba Cacao Bean, and just the right amount of organic raw cane sugar. For the cacao purist in you.

Almond Clusters is made with 75% single varietal, sustainable dark chocolate and toasted, slivered almonds. Profoundly nutty, this is an almond lover's delight.



"Vegan chocoholics deserve beautifully packaged goodies just as much as the nonvegan chocolate lovers do!"



Coconut Brownies 6 pc, you will be amazed that these confections are entirely vegan and gluten free! Made with organic agave nectar and virgin coconut oil, the decadent bite-sized coconut brownies are coated in dark chocolate and topped with toasted coconut shavings.



Espresso Wafers is the classic combination of coffee and chocolate. The wafers are made of 75% single varietal dark chocolate, topped with crushed organic and Fair Trade espresso beans for a pairing that is as comforting as it is bold.

Verē (pronounced "very") chocolates are made with 70% and 75% cacao content from pesticide-free, sustainably grown cocoa beans. They make their chocolate with as little amounts of sugar, free of chemical preservatives and artificial ingredients to create chocolates in its purest form.

How-to

B CHOCOLATE BOWLS

Next time serve your desserts in this easy to make chocolate bowls. Entertain with elegance and ease by filling these simple and edible bowls with mousse, gelato, ice cream or fresh fruits.



1. Inflate the balloons up to 3 inches in diameter. Tie to secure the balloons. Dip the balloon in tempered melted chocolate. (Photo 1)

2. Place the chocolate-dipped balloon on a parchment or wax paper. Let it set. (Photo 2)

3. Dip the balloons into the melted chocolate again to form 2 coats. Allow to set.

4. After set, deflate the balloon slowly then gently peel away from chocolate bowl.

5. Store the chocolate bowls in an airtight container, stacked with a sheet of parchment or wax paper between bowls.



Try this...

E. Guittard – the oldest family owned and operated chocolate company in the US – chocolate couverture wafers are prized by many professional pastry chefs for their luxurious chocolate flavor, versatility and consistent high quality. They are extremely convenient to work with, measuring out easily in ounces or cups, and the small quarter-size discs melt quickly. www.guittard.com



72% Cacao Bittersweet Chocolate

This super-dark chocolate has a smooth mouthfeel and provides intense chocolate flavor.



31% Cacao White Chocolate

This French-style white chocolate has a fresh cream flavor with nutty undertones and lingering hints of citrus and vanilla.



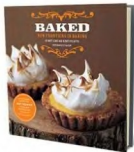
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SWEET GIVEAWAY



NoKA Chocolate

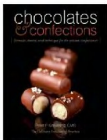
ONE lucky readers will enjoy NoKA Chocolate. It includes 8 decadent NoKA Single-Estate Dark Chocolate Truffles and 12 NoKA Vintages Collection – Single-Estate Dark Chocolate Pieces. \$44.00

To order go to www.nokachocolate.com
To win click [here](#).

Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner

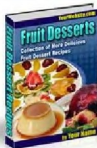
TWO lucky readers will add **Chocolates & Confections** by Peter Greweling a must-have book to their library. \$65.00

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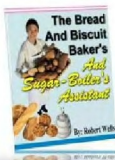


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